

HOURS OF OPERATION

SUNDAY – THURSDAY | 4PM – 10PM
FRIDAY – SATURDAY | 4PM – 11PM
BRUNCH | SATURDAY & SUNDAY | 10AM - 3PM

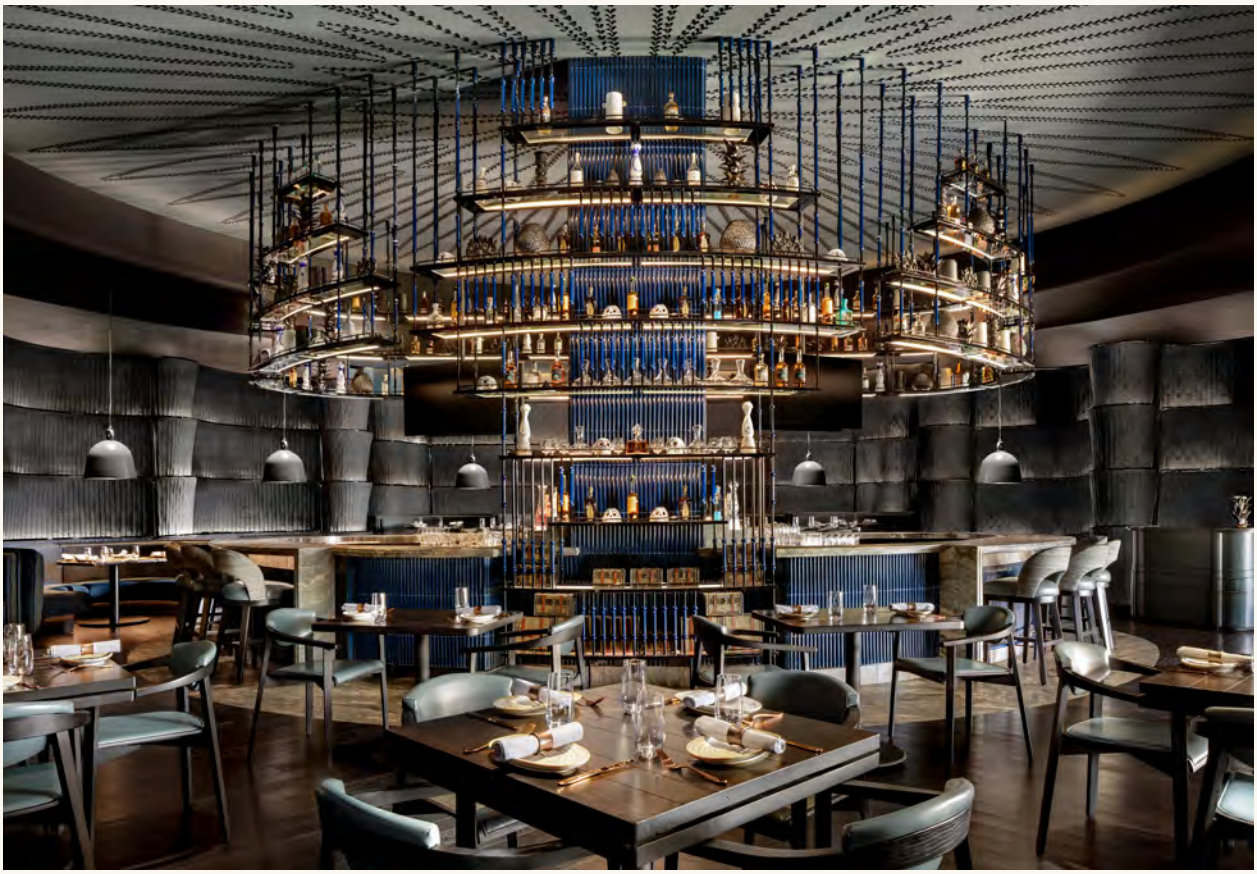
MIJO

MODERN MEXICAN RESTAURANT

Mijo Modern Mexican's location page makes it easy to plan your visit, whether you're joining us for dinner, weekend brunch, or handcrafted cocktails. From directions and parking information to our location inside Durango Casino & Resort, this page helps guests arrive ready to enjoy one of the top destinations for Mexican food in Las Vegas.

As a premier Mexican restaurant in Las Vegas, Mijo combines elevated cuisine, vibrant hospitality, and an energetic atmosphere in the heart of the southwest valley. Whether you're searching for a Mexican restaurant near me, planning a Mexican brunch, or looking for the best margarita in Las Vegas, our location page provides everything you need to find us with ease.

Perfect for both locals and visitors, the Mijo location page helps you discover why we're a favorite for Vegas Mexican dining, Summerlin brunch, and memorable nights out. Whether you're craving bold flavors, gathering with friends, or exploring one of the best Mexican restaurants near Summerlin, your experience begins the moment you arrive at Mijo Modern Mexican.



LOCATION

Durango Casino & Resort
6915 S. Durango Dr. | Las Vegas, NV 89148

For more information and to plan your special event contact us at 702-489-2129 or groupsales@cliquehospitality.com

mijomexican.com | @mijomexican







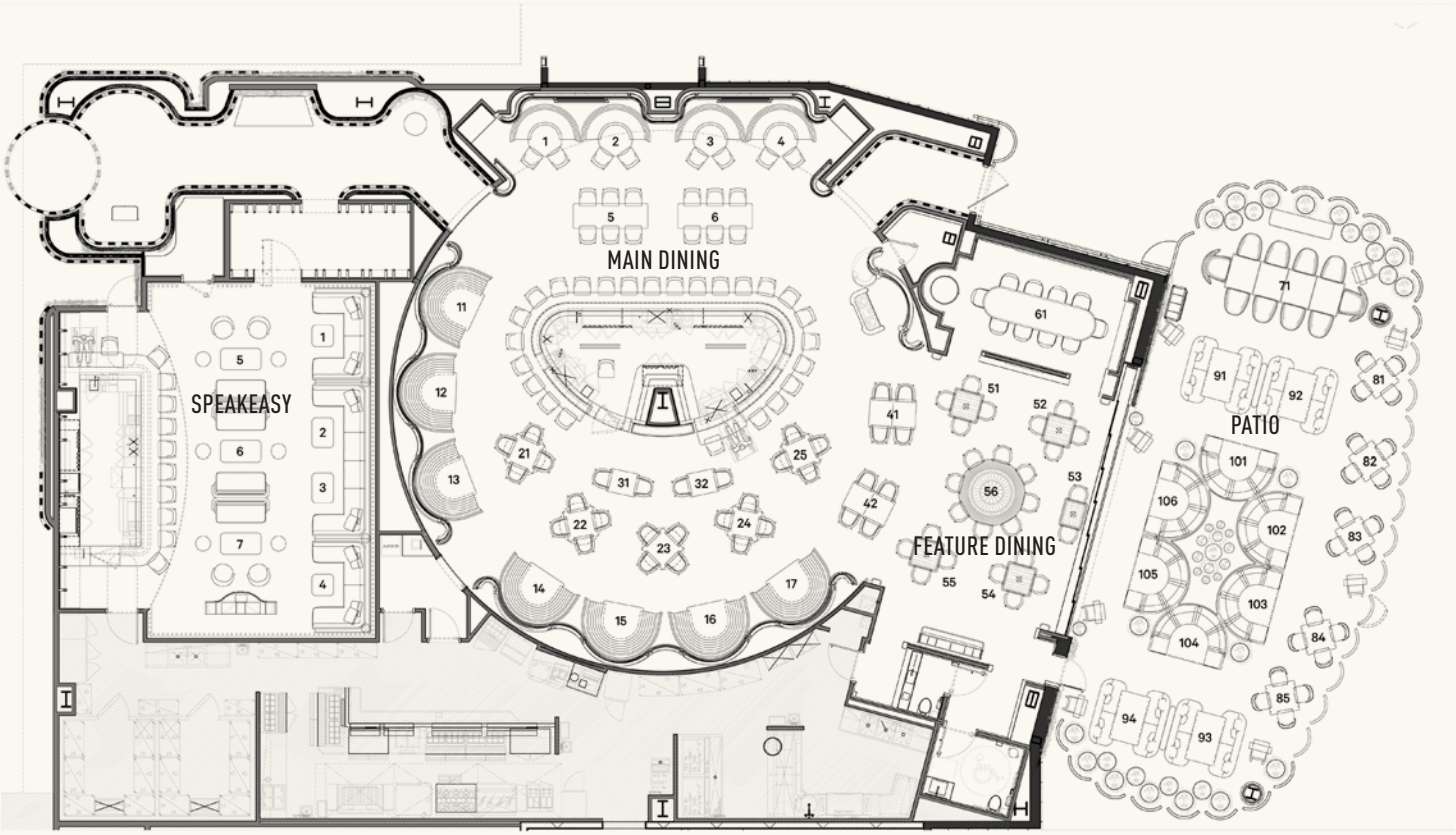


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MIJO

MODERN MEXICAN RESTAURANT



CAPACITY

MAIN DINING ROOM | 2522 SQ FT
160 SEATED / 200 RECEPTION

FEATURE DINING | 520 SQ FT
45 SEATED / 50 RECEPTION
PDR | 12 SEATS

PATIO |1598 SQ FT
96 SEATED / 110 RECEPTION

SPEAKEASY | 1084 SQ FT
48 SEATS / 90 RECEPTION

FEATURES

CUSTOM CURATED MENUS
PRIVATE TEQUILA LOCKER

RARE TEQUILA COLLECTION
PRIVATE DINING OPTIONS

INTIMATE OUTDOOR PATIO
SEDUCTIVE HIDEAWAY

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WAX RABBIT

SPEAKEASY

Welcome to Wax Rabbit, an intimate and seductive hideaway located behind the walls of Mijo Modern Mexican. Step inside this hidden gem and be transported back in time as you experience all-vinyl record sets that evoke nostalgia while being paired with modern mixology at its finest.

As a hidden Las Vegas tequila bar and one of the city's most distinctive speakeasy experiences, Wax Rabbit shines a spotlight on the world's finest tequilas and mezcals. Tequila lovers rejoice—the carefully curated agave selection is complemented by expertly crafted cocktails, moody ambiance, and a soundtrack spun exclusively on vinyl, creating an unforgettable night in one of Las Vegas' most unique destinations.



LOCATION

DURANGO CASINO & RESORT
6915 S. DURANGO DR. | LAS VEGAS, NV 89148

HOURS OF OPERATION

TUESDAY – THURSDAY | 6 PM – 12 AM
FRIDAY – SATURDAY | 6 PM – 2 AM
CLOSED SUNDAY & MONDAY

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MIJO
GROUP DINNER
MENUS

FAMILY STYLE PACKAGES

NOCHE DE TACOS



STARTERS

CHIPS & SALSA

GUACAMOLE
fresh avocado, lime, cilantro

CHICKEN TAQUITOS
guacamole, cabbage, cotija cheese, pico de gallo, crema

MAIN
choose three

GRILLED CHICKEN TACOS
achiote marinated, cheddar jack cheese, lettuce, arbol salsa, cholula aioli

FIRE ROASTED SHRIMP TACOS
grilled shrimp, cabbage, chipotle aioli, pico de gallo

CARNITAS TACOS
slow cooked pork, guacamole, pickled onion, pico

CARNE ASADA TACOS
grilled prime skirt steak, pico de gallo

CRISPY AVOCADO TACOS
chipotle mayo, cabbage, cilantro, pico

QUESABIRRIA TACOS +3
shredded beef, crispy cheese, consommé, cilantro, onions

BUTTER POACHED LOBSTER TACOS +12
maine lobster, chipotle aioli, cabbage, onion, avocado

SIDES

SPANISH RICE
tomato, peppers

STREET CORN
chipotle mayonnaise, cotija cheese

FRIJOLES CHARROS
smoked pork, pinto beans

DESSERT

CHEF'S NIGHTLY SELECTION

GLUTEN FREE OPTION AVAILABLE VEGAN OPTION AVAILABLE

All group events are subject to prevailing tax, gratuity and large party service charge | Vegetarian option available upon request *Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

FAMILY STYLE PACKAGES

RICO Y SABROSO



STARTERS

CHIPS & SALSA

GUACAMOLE
fresh avocado, lime, cilantro

CHICKEN TAQUITO
guacamole, cabbage, cotija cheese, pico de gallo, crema

HAMACHI TIRADITO
orange, cara cara, cucumber, citrus yuzu

QUESO FUNDIDO
oaxaca & monterey cheese, mexican chorizo, flour tortillas

SALAD

TJ CAESAR SALAD*
anchovies, pepitas, lime, toasted tortilla crumbs,
cotija & parmesan cheese, croutons

MAIN

CHICKEN SUIZA ENCHILADA
oaxaca & swiss cheese, tomatillo salsa

CARNE ASADA
10oz prime grilled skirt steak, chili butter, chimichurri

SIZZLING FAJITAS PLATE
blackened shrimp

SIDES

SPANISH RICE
tomato, peppers

BLACK BEANS
pico de gallo

STREET CORN
chipotle mayonnaise, cotija cheese

DESSERT

CHEF'S NIGHTLY SELECTION

GLUTEN FREE OPTION AVAILABLE VEGAN OPTION AVAILABLE

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FAMILY STYLE PACKAGES

MARISCOS Y MÁS



STARTERS

CHIPS & SALSA

GUACAMOLE
fresh avocado, lime, cilantro

SEA BASS CEVICHE
tomatoes, cucumber, corn, onions, avocado, leche de tigre

CHICKEN EMPANADAS
shredded braised chicken, roasted poblanos, black beans, corn, oaxaca cheese, chipotle aioli

MARISCOS AL FUEGO
mexican shrimp, scallops, bagna cauda butter, lemon, togarashi chives

SALAD

TJ CAESAR SALAD*
anchovies, pepitas, lime, toasted tortilla crumbs, cotija & parmesan cheese, croutons

MAIN

WHOLE GRILLED BRANZINO
cabbage, escabeche, grilled onion & chili, fire roasted salsa

CARNE ASADA
10oz prime grilled skirt steak, chili butter, chimichurri

AGED MOLE HALF CHICKEN
cilantro rice, pickled onion, radish, sesame seeds

SIDES

SPANISH RICE
tomato, peppers

STREET CORN
chipotle mayonnaise, cotija cheese

FIRE ROASTED ASPARAGUS
chili butter, cotija cheese, pepitas

DESSERT

CHEF'S NIGHTLY SELECTION

GLUTEN FREE OPTION AVAILABLE VEGAN OPTION AVAILABLE

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FAMILY STYLE PACKAGES

EL PRESIDENTE



STARTERS

CHIPS & SALSA

GUACAMOLE
fresh avocado, lime, cilantro

CHICKEN TAQUITO
guacamole, cabbage, cotija cheese, pico de gallo, crema

HAMACHI TIRADITOS
orange, cara cara, cucumber, citrus yuzu

TUNA TOSTADA
ponzu aioli, truffle oil, red shiso

QUESO FUNDIDO
oaxaca & monterey cheese, mexican chorizo, flour tortillas

SALAD

TJ CAESAR SALAD*
anchovies, pepitas, lime, toasted tortilla crumbs, cotija & parmesan cheese, croutons

ENTRÉES

AGED MOLE HALF CHICKEN
cilantro rice, pickled onion, radish, sesame seeds

GAUCHO STEAK
18oz prime bone-in rib eye steak, guajillo butter, tequila green peppercorn sauce, jalapeño-cheddar potato au gratin, cebollita

2LB PUERTO NUEVO GRILLED LOBSTER
butter poached & grilled, chili lobster cream sauce, lemon

SIDES

FIRE ROASTED ASPARAGUS
chili butter, cotija cheese, pepitas

SPANISH RICE
tomato, peppers

BLACK BEANS
pico de gallo

STREET CORN
chipotle mayonnaise, cotija cheese

DESSERT

CHEF'S NIGHTLY SELECTION

UPGRADE

PRIME 55OZ GRILLED TOMAHAWK
chili butter, charred cebollitas, charred scallion salsa, street corn, mijo demi

GLUTEN FREE OPTION AVAILABLE VEGAN OPTION AVAILABLE

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MENU ENHANCEMENTS

SIDES

serves 3-4 people

FIRE ROASTED ASPARAGUS
chili butter, cotija cheese, pepitas

SPANISH RICE
tomato, peppers

BLACK BEANS
pico de gallo

CRISPY YUCA FRITA
chipotle mayo

STREET CORN
chipotle mayonnaise, cotija cheese

FRIJOLES CHARROS
smoked pork, pinto beans

CEVICHES & COCTELS

SHRIMP AGUACHILE*
mexican shrimp, avocado, cucumber, melon, cilantro, serrano

SHRIMP COCTEL*
shrimp, cucumber, onion, cilantro, spicy tomato

SEA BASS CEVICHE*
tomatoes, cucumber, corn, onions, avocado, leche de tigre

PRIME 55oz GRILLED TOMAHAWK
chili butter, charred cebollitas, charred scallion salsa, street corn, mijo demi



GLUTEN FREE OPTION AVAILABLE VEGAN OPTION AVAILABLE

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RECEPTION MENUS

PASSED

Minimum Order of 50 pieces per selection | Available for Full Venue Buyouts Only



APPETIZERS

GUAC BITE
avocado, pico de gallo, cilantro
can be made

TUNA TOSTADA BITES
ponzu aioli, truffle oil, red shiso

CHICKEN EMPANADA BITES
shredded braised chicken, roasted poblanos, black beans, corn, oaxaca cheese, chipotle aioli

VEGGIE EMPANADAS
sweet potato, black bean, poblano, dairy free mozzarella cheese

CHICKEN TAQUITO BITES
guacamole, cabbage, cotija cheese, pico de gallo, crema

CARNE ASADA TOSTADA
charro beans, pico de gallo, cotija

LOBSTER & CORN TOSTADA
avocado, chipotle mayo, cilantro

CEVICHES & COCTELS CUPS

SEA BASS CEVICHE CUP
tomatoes, cucumber, corn, onions, avocado, leche de tigre

SHRIMP AGUACHILE CUP
mexican shrimp, avocado, cucumber, melon, cilantro, serrano

SHRIMP COCTEL CEVICHE CUP
shrimp, cucumber, onion, cilantro, spicy tomato

HAMACHI CEVICHE CUP
orange, cara cara, cucumber, citrus yuzu

ELOTE CUP
grilled corn, corn puree, chipotle mayo

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RECEPTION MENUS

STATIONS

Available for Full Venue Buyouts Only



SALAD BAR

TJ CAESAR*
anchovies, pepitas, lime, toasted tortilla crumbs,
cotija & parmesan cheese, croutons

TACO SALAD
lettuce, black beans, pico de gallo, grilled corn, avocado,
mixed cheese, pickled red onions, cilantro cream vinaigrette

QUINOA SALAD
baby arugula, granny smith apples, monterey oaxaca cheese blend,
pomegranate seeds, apple cider vinaigrette, roasted pumpkin seeds

WATERMELON SALAD
seasonal watermelon, fresh jicama, mint, honey lime vinaigrette,
chili lime, roasted pumpkin seeds, cherry tomatoes, red onion

CHIPS GUACAMOLE & SALSA STATION

GUACAMOLE
avocado, pico de gallo, cilantro

FIRE ROASTED HOUSE SALSA
mild

FIRE ROASTED TOMATILLO
medium

HABANERO
hot

FAJITA STATION

choice of 2 - carne asada, marinated chicken, or blackened shrimp
flour tortillas, pico de gallo, sour cream, cheese

ENCHILADA STATION

choice of - chicken with oaxaca & swiss cheese, tomatillo salsa or
beef with queso fresco, guajillo sauce

SLOW-ROASTED PRIME RIB

with mijo demi and tequila green peppercorn sauce

BUTTER POACHED LOBSTER

butter poached lobster tails, chili lobster cream sauce, grilled lemon

GLUTEN FREE OPTION AVAILABLE VEGAN OPTION AVAILABLE

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RECEPTION MENUS

CARVING STATIONS

Chef attendant fee required | Available for Full Venue Buyouts Only

PRIME 55OZ GRILLED TOMAHAWK
chili butter, charred cebollitas, charred scallion salsa, street corn, mijo demi

CARNE ASADA*
10oz prime grilled skirt steak, chili butter, chimichurri

PRIME RIB
roasted potatoes, chef's special homemade sauces

SALMON
mojito marinated, cilantro lime garlic butter

ROASTED PIG
charro beans, tortillas, salsa & veggies



SIDES

FIRE ROASTED ASPARAGUS
chili butter, cotija cheese, pepitas

SPANISH RICE
tomato, peppers

STREET CORN
chipotle mayonnaise, cotija cheese

FRIJOLES CHARROS
smoked pork, pinto beans

BLACK BEANS
pico de gallo

GLUTEN FREE OPTION AVAILABLE VEGAN OPTION AVAILABLE

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BEVERAGE OPTIONS

CONSUMPTION BAR

RESTRICTIONS CAN BE APPLIED TO LIMIT WHAT YOUR GUESTS CAN ORDER
REDBULL, SPECIALTY COCKTAILS, BOTTLED WATER

BEER AND WINE PACKAGE

TWO HOUR PACKAGE

IMPORTED & DOMESTIC BEER, HOUSE RED AND WHITE WINE, SOFT DRINKS & JUICES

ESSENTIALS BAR PACKAGE

TWO HOUR PACKAGE

HOUSE BRAND COCKTAILS, IMPORTED & DOMESTIC BEER, HOUSE RED & WHITE WINE, SOFT DRINKS & JUICES

PREMIUM BAR PACKAGE

TWO HOUR PACKAGE OF PREMIUM BRANDS

INCLUDES PREMIUM BRANDS, HOUSE RED & WHITE WINE, IMPORTED & DOMESTIC BEER, EVIAN STILL & SPARKLING BOTTLED WATER, AND ASSORTED SODA & JUICE

Bombay, Tanqueray, Skyy Crown Royal, Dewars White Label, Johnny Walker Black, Jim Beam, Wild Turkey 81, Jack Daniels, Bacardi, Captain Morgan, Malibu, Amaretto Disaronno, Baileys, Frangelico

SUPER PREMIUM BAR PACKAGE

TWO HOUR PACKAGE OF PREMIUM BRANDS

INCLUDES ALL PREMIUM AND SUPER PREMIUM BRANDS, HOUSE RED & WHITE WINE, IMPORTED & DOMESTIC BEER, SPECIALTY COCKTAILS, EVIAN STILL & SPARKLING BOTTLED WATER, AND ASSORTED SODA & JUICE

Belvedere, Grey Goose, Bombay Sapphire, Tanqueray Ten, Don Julio Silver and Don Julio Reposado, Jameson, Chivas, Dewars 12, Macallan 12 yr, Makers Mark, Woodford Reserve, Bulleit, Myers, Knob Creek Hennessy VS, Grand Marnier, Jagermeister

