

Flanker Kitchen + Sports Bar Transforms into an Immersive Tropical Paradise with the Return of My Tai, Beginning July 23

Reservations for the fan-favorite seasonal pop-up experience can be made online at www.flankerlv.com



From left: Dole Whip, My Tai

High-res images can be downloaded [HERE](#) (credit: Carver Road Hospitality)

LAS VEGAS (July 23, 2026) - Summer is back at [Flanker Kitchen + Sports Bar](#) inside Mandalay Bay Resort and Casino with the return of **My Tai**, debuting **Thursday, July 23**. Now in its second season, My Tai transforms Flanker's bar and lounge into a tropical retreat where guests can sip inventive Mai Tai interpretations and enjoy shareable island-inspired bites. The experience is complemented by tropical-inspired décor, warm wood finishes, lush greenery and colorful details throughout the space.

Created by Carver Road Hospitality Vice President of Hospitality and Culture **Francesco Lafranconi**, the limited-time cocktail program reimagines the classic Mai Tai through a collection of inventive interpretations featuring premium spirits, fresh citrus, house-made syrups and unexpected flavor combinations. Each drink feels both nostalgic and entirely new. This season's menu includes:

- **My Tai** - Appleton and Diplomático rums, Grand Marnier, orgeat, demerara and fresh lime
- **Smoked 'N Tai** - Bacardí Ocho aged rum, Montelobos mezcal, orange curaçao, orgeat, cinnamon falernum and fresh lime
- **Melon Mai Tide** - Bacardí Light Rum, Five Wives Spicy Vodka, watermelon liqueur, lemon-verbena, orgeat, fresh watermelon, lime and Red Bull Watermelon
- **Guava Lava Tai** - Bacardí Spiced Rum, Stiggins' Pineapple Rum, Montenegro Amaro, guava, coconut and fresh lime
- **Mana Tai** - High West Rye Whiskey, Mi Campo Reposado Tequila, Neisson Rhum Agricole, passion fruit, tiki bitters, orgeat and fresh lime
- **Piña Tai** - Bacardí Ocho aged rum, Zacapa rum, pineapple whiskey, demerara, orgeat, lime and cardamom, topped with Dole pineapple whip and toasted coconut
- **Lei Low No Tai (Zero Proof)** - Giffard Elderflower and Ginger non-alcoholic cordials, cucumber and mint with a touch of orgeat
- **My Virgin Island Tai (Zero Proof)** - Strawberry-guava, tropical citrus, orgeat and non-alcoholic rum

Complementing the cocktail program is a menu of island-inspired fare crafted for sharing and savoring from Carver Road Hospitality **Corporate Executive Chef Daniel Ontiveros**. Standout offerings include the signature **Pu Pu Platter**, a tropical feast featuring Coconut Shrimp, Tiki Wings, Spam Fries and Grilled Pork and Pineapple Skewers, as well as the **Tropical Sliders**, beef patties, layered with grilled pineapple, teriyaki sauce and Swiss cheese on soft pretzel buns. For a sweet finish, guests can indulge in a classic **Dole Whip** with the option to add a splash of rum or share the decadent **Piña Colada Sundae**, featuring roasted pineapple, dark rum caramel, toasted coconut and macadamia crunch.

My Tai runs for a limited time throughout the summer from July 23 until August 30.

For more information and to make reservations, please visit www.flankerlv.com and follow Flanker Kitchen + Sports Bar on [Instagram](#).

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About Flanker Kitchen + Sports Bar

Carver Road Hospitality's Flanker Kitchen + Sports Bar is located in The Shoppes at Mandalay Place, steps from the Mandalay Bay Resort & Casino and the walkway to Allegiant Stadium. Flanker's menu of American favorites features knockout steaks, mouthwatering scratch burgers, premium seafood and chicken dishes, salads, fan-favorite starters, and over-the-top sweet treats. A Late-Night Pizza Party, weekend Brunch and Happy Hour round out its offerings. A full beverage program includes signature craft and large-format cocktails, and an enviable selection of 50-plus draft and bottled beers. A ceiling lighting design inspired by the F1 Las Vegas Grand Prix track at night guides guests through the main dining room and towards its 30-foot-long LED viewing screen. Flanker's highly customizable environments include a main dining room, bar and lounge, private dining suites, two private karaoke rooms, and 24-seat dining patio. For reservations, menus and additional information, visit flankerlv.com.

Carver Road Hospitality was founded in 2020 by award-winning hospitality executive Sean Christie and real estate, media, and marketing executive Nelson Famadas. From world-class dining to bespoke nightlife and lounge concepts, Carver Road Hospitality are creators, curators, marketers and operators of next-level hospitality brands with award-winning venues in New York City, Las Vegas, Salt Lake City, and Boston, among other destinations. The company's current portfolio includes: Carversteak at Resorts World Las Vegas; Flanker Kitchen + Sporting Club in downtown Salt Lake City; a reimagined Flanker Kitchen + Sports Bar concept at Arizona's State Farm Stadium and Mandalay Bay Resort & Casino; Rosevale Kitchen + Cocktail Room and Starchild Rooftop at CIVILIAN hotel in New York City; and Seamark Seafood & Cocktails at Encore Boston Harbor. Carver Road maintains a strategic partnership with Casa Playa, the coastal Mexican restaurant at Wynn Las Vegas. The company is also an investor in the award-winning and fast-growing Emmy Squared Pizza with 21 locations across the country. Carver Road Hospitality is headquartered in Las Vegas with offices in Miami and New York City. For additional information, visit linktr.ee/carverroadhospitality.

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