

# MASA

tacos & tequila

# AGAVE

CANTINA



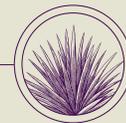
# MASA

tacos & tequila

# AGAVE



CANTINA



• *Minneapolis* •

GROUP DINING

# MASA

tacos & tequila

# AGAVE

CANTINA

Hidden in the lower level of the historic Hotel Ivy, Masa & Agave is a speakeasy Mexican cantina boasting one of the Twin Cities' largest collections of agave spirits.

Worshipped as the Aztec gods of fertility and long life, venerated for their powers of sustenance, corn masa and agave have been central to Mexican culture and cuisine since ancient times. Using authentic flavors and techniques, we prepare corn masa starters, Mexico City-style tacos and other cantina classics to pair with your choice of agave spirits. Our collection of Tequilas and Mezcal pays homage to the jimadores and mezcaleros who have labored over their craft for generations.

### *Features*

SEMI-PRIVATE DINING • STYLISH BAR • SPEAKEASY ATMOSPHERE • OVER 200 AGAVE SPIRITS



## PRICING

### MASA HAPPY HOUR

2 Hour Reservation Between  
3:00pm and 6:00pm

*THE MIRROR BANQUETTE + HACIENDA*  
up to 40 guests  
\$1,000 F&B minimum (2 hours)

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### HAPPY HOUR BUYOUT

30 to 100 guests  
\$2,000 minimum Tuesday - Thursday  
\$3,000 minimum Friday - Saturday

### MASA EVENING

*THE MIRROR BANQUETTE + HACIENDA*  
up to 40 guests  
\$1,000 F&B minimum (2 hours)

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### FULL BUYOUT\*\*

30 to 100 guests (4 hours)  
\$1,000 Venue Fee plus \$4,000 F&B minimum  
Tuesday to Thursday  
\$2,500 Venue Fee plus \$5,000 F&B minimum  
Friday & Saturday

*\*\*Minimums subject to change based on  
Minneapolis Convention Center Calendar\*\**

*\*\*Please inquire about a lunch event*

### TEQUILA / MEZCAL CLASS

\$50 PER PERSON  
(10 person minimum, 25 person maximum)  
Includes Chips and Guac  
Includes tasting of 5 tequila and mezcal

## BUYOUT

*THE CHAPEL*  
16 people \$1,000

*THE MIRROR BANQUETTE*  
12 people \$500

*THE AGAVE BANQUETTE*  
12 people \$500

*HACIENDA*  
20 people \$1,000

*EL SOL*  
12 people \$500



*THE AGAVE BANQUETTE*



*EL SOL*



*THE CHAPEL*



*HACIENDA*



*THE MIRROR BANQUETTE*

# TACO & TEQUILA PARTY

2 Hours · \$75 per person · F&B Minimums Apply

## GUACAMOLE, CHIPS & SALSA STATION

salsa roja, salsa verde, corn tortilla chips

## MEXICO CITY-STYLE TACOS

corn tortillas, spanish onion, radish, cilantro, lime

### Choice of 3

*Alambre de Pollo*

*Beef Barbacoa +5 pp*

*Pork Al Pastor*

*Carne Asada*

*Grilled Shrimp*

*Wild Mushroom*

*Fish Baja*

## PASSED CHURROS

+10 per Guest

Mexican chocolate dipping sauce

## BEVERAGES

Open bar with Select Tequilas, Mezcal & Non-Agave Spirits

*Traditional Margarita · Passion Fruit Margarita · Spicy Mezcal Paloma*

House Red, White & Sparkling Wine

Mexican Cervezas & Domestic Beers

Non-Alcoholic Beverages

# TACO PARTY

\$35 per person

## GUACAMOLE, CHIPS & SALSA STATION

salsa roja, salsa verde, corn tortilla chips

## MEXICO CITY-STYLE TACOS

corn tortillas, spanish onion, radish, cilantro, lime

Choice of 3

*Alambre de Pollo*

*Beef Barbacoa* +5 pp

*Pork Al Pastor*

*Carne Asada*

*Grilled Shrimp*

*Wild Mushroom*

*Fish Baja*

## PASSED CHURROS

+10 per Guest

Mexican chocolate dipping sauce

# 3-COURSE SHARING MENU

\$60 per person | Ages 5 - 12 \$25 per person

Available as Family Style or Buffet upon request.

## TO START

### *Guacamole*

avocado, jalapeño, tomato, onion,  
cilantro, warm tortilla chips, salsa

### *Caesar Salad*

romaine lettuce, parmesan,  
anchovy vinaigrette

## MAIN DISHES

Your Choice of One Dish per Category

### *QUESADILLAS*

#### *Three Cheese*

queso chihuahua, oaxaca & fresco,  
crema, pico de gallo, guacamole

#### *Cheese & Rajas*

queso chihuahua & fresco,  
roasted poblano, crema, pico de  
gallo, guacamole

#### *Beef Birria*

chile pasilla-braised short rib, queso  
chihuahua, pico de gallo, beef consommé  
+3 per Guest

#### *Grilled Chicken*

adobo-ancho marinated chicken, queso  
chihuahua, pico de gallo, guacamole

#### *Grilled Shrimp*

pineapple-guajillo chile  
marinated shrimp, queso chihuahua,  
pico de gallo, guacamole

### *TACOS*

#### *Alambre de Pollo*

chipotle-braised chicken, salsa verde crudo, cilantro, onion

#### *Carne Asada*

guajillo-marinated skirt steak, tomatillo-habanero  
salsa, queso cotija, onion, cilantro

#### *Beef Barbacoa*

chile pasilla-braised short rib, beef consommé,  
crispy queso chihuahua, chili de arbol  
+5 per Guest

#### *Grilled Shrimp*

pico de gallo, jicama slaw, chipotle aioli

#### *Fish Baja*

mezcal-battered cod, cabbage escabeche, jalapeño tartar

#### *Pork Al Pastor*

achiote-marinated slow roasted pork,  
grilled pineapple, pickled red onion

#### *Wild Mushroom*

roasted oyster mushrooms, huitlacoche, grilled corn,  
poblano rajas, avocado-tomatillo salsa

### *ESPECIALES*

#### *Pan-Seared Salmon*

grilled fresh salmon served over  
wild greens, pineapples salsa verde

#### *Tablones*

modelo especial-braised beef  
short rib, pico de gallo, cilantro,  
heirloom corn tortillas

### *SIDES*

*Achiote Rice*

*Black Beans*

### *DESSERT*

*Churros*

dulce de leche dipping sauce

# FIESTA MENU

3-Course | \$50 per person

Available as Family Style or Buffet upon request.

## TO START

### *Guacamole, Chips & Salsa*

salsa roja, salsa verde, corn tortilla chips

## FAMILY STYLE ENTRÉES

Your Choice of One Dish per Category

### QUESADILLAS

#### *Three Cheese*

queso chihuahua, oaxaca & fresco, crema, pico de gallo, guacamole

#### *Grilled Chicken*

adobo-ancho marinated chicken, queso chihuahua, pico de gallo, guacamole

#### *Grilled Shrimp*

pineapple-guajillo chile marinated shrimp, queso chihuahua, pico de gallo, guacamole

### TACOS

#### *Alambre de Pollo*

chipotle-braised chicken, salsa verde crudo, cilantro, onion

#### *Beef Barbacoa*

slow-braised short rib, chipotle, garlic, chile de árbol salsa, onions, cilantro  
+5 per Guest

#### *Pork Al Pastor*

achiote-marinated slow roasted pork, grilled pineapple, pickled red onion

#### *Wild Mushroom*

roasted oyster mushrooms, huitlacoche, grilled corn, poblano rajas, avocado-tomatillo salsa

### ESPECIALES

#### *Pan Seared Salmon*

pepita-cruste, wilted greens, pineapple salsa verde

#### *Divorciada Suizas*

ranchera & salsa verde enchiladas served side-by-side

#### *Tablones*

modelo especial-braised beef short rib, pico de gallo, cilantro, corn tortillas

## FOR THE TABLE

### *Achiote Rice & Black Beans*

#### *Churros*

+10 per Guest

## 3-COURSE SHARING MENU

### *ENHANCEMENTS*

*Add some spice to your fiesta with additional starters for the table!*

#### *Queso Fundido*

queso chihuahua, poblano, rajas, cilantro  
+5 per Guest

#### *Tuna Ceviche\**

chile de árbol, red onion, cilantro, corn tortilla chips  
+8 per Guest

#### *Nachos*

crispy tortillas, queso fresco, white cheddar,  
queso cotija, guacamole, pico de gallo, serrano chiles  
+6 per Guest

# COCKTAIL RECEPTION

## Stations

### 2-HOUR TACO STATION

*\$38 per Guest · Additional Hour \$12 per Guest*

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heirloom corn tortillas, pico de gallo, crema, pickled red onions, queso cotija

*Alambre de Pollo · Beef Barbacoa · Rajas, Kale & Black Beans*

### 2-HOUR GUACAMOLE STATION

*\$16 per Guest · Additional Hour \$8 per Guest*

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guacamole, heirloom corn tortilla chips, salsa nortena, tomatillo-habanero salsa

### 2-HOUR NACHO BAR

*\$29 per Guest · Additional Hour \$9 per Guest*

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flowing nacho cheese tower, chihuahua & cotija cheese, pico de gallo, crema, pickled red onion, jalapeño

### CHURROS & MEXICAN HOT CHOCOLATE BAR

*\$15 per Guest · Additional Hour \$8 per Guest*

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traditional churros dipping sauces, mexican hot chocolate spices, marshmallows

spike your hot cocoa with coffee liqueur

+7 per Guest

## AGAVE SPIRIT TASTING

Mezcaleros have been distilling agave spirits for centuries, and the Mezcal and Tequilas that they produce feature a surprising range of expressions.

Compare and contrast the unique flavors imparted by the type of agave, terroir, ageing, and distillation techniques with a private tasting hosted by our Director of Agave.

### *Your Agave Spirit Tasting will include*

A Flight of 5 Agave Spirits to be Selected Prior to the Event  
A Brief History of Agave Distillation  
Tasting Notes  
Guacamole, Chips & Salsa

### *Price*

Tasting Fee: \$25 per Guest  
Tasting Flight: Fee per Guest will vary by flight  
Minimum: 20 Guests

*Selections are subject to change. Please inquire about our current offerings.*

## BEVERAGE PACKAGES

2 Hours

### SIGNATURE BAR

*\$40 per Guest, \$15 per Guest per additional hour*

3 signature cocktails

Selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

### BEER & WINE

*\$25 per Guest, \$10 per Guest per additional hour*

Selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

Still & Sparkling water service

Beverage packages do not include shots.

*Selections are subject to change. Please inquire about our current offerings.*

## SIGNATURE COCKTAILS

### AGAVE

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#### *Mexican "Firing Squad" Special*

mezcal, reposado tequila, grenadine, masa ginger syrup, lime, ancho reyes, angostura bitters, sage

#### *Passion fruit Margarita*

tequila, chinola passionfruit, pineapple, lime, hot honey, guajillo salt blend

#### *Margarita Tradicionale*

tequila, cointreau, lime, agave, salt

#### *Diablo Mule*

jamaica-infused tequila, lime, crème de cassis, ginger syrup, fever tree ginger beer

#### *Tamarindo Margarita*

reposado tequila, chile, tamarindo, lime, agave

#### *Masa & Agave*

masa infused mezcal, plata tequila, corn milk, ancho chile, lime, agave

#### *Spicy Mezcal Paloma*

tequila, mezcal, lime, grapefruit, agave syrup, fire tincture, fever tree grapefruit soda

#### *Oaxacan Old Fashioned*

mezcal, tequila, piloncillo, angostura & mole bitters

### NOT AGAVE

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#### *Hibiscus Mojito*

rum infused with hibiscus lime, simple syrup, mint leaves

#### *DF Cosmopolitan*

gin, cranberry, dry curacao, lime, demerara syrup

#### *Pepino Martini*

cucumber vodka, aguachile, cucumber, lemon, mint, simple syrup

#### *Breva Manhattan*

rye, vermouth, amaro, fig & fennel bitters

#### *Red Sangria*

red wine, triple sec, brandy, orange, lime, pineapple, cinnamon, lemon-lime soda

#### *Masa Michelada*

modelo, michelada mix, lime

### RAICILLA

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#### *Raicilla Negroni*

raicilla, sweet vermouth, campari, mole bitters

*Selections are subject to change. Please inquire about our current offerings.*

## VINOS

*Mercat, Brut Cava, Catalonia, Spain*

*Terras Gauda, Albarino, Rias Baixas, Spain, 2022*

*Marques de Caceras, Tempranillo, Rioja, Spain, 2022*

*Beronia, Rioja, Crianza La Rioja, Spain, 2020*

## CERVEZAS

*Sol American Style Mexican Lager*

*Indeed Mexican Honey Imperial*

*Corona Familiar*

*Modelo Especial*

*Selections are subject to change. Please inquire about our current offerings.*

## LOCATION

Masa & Agave is located in the iconic  
Hotel Ivy in the heart of Downtown Minneapolis.

201 South Eleventh Street Minneapolis, Minnesota 55403  
612 746 4600

[masaandagave.com](http://masaandagave.com) | [@masaandagave](https://www.instagram.com/masaandagave)

## START PLANNING TODAY

Contact Kara Sherman  
Office 612.353.3616 | Mobile 503.806.2211  
[kara.sherman@thehotelivy.com](mailto:kara.sherman@thehotelivy.com)