

MASA

tacos & tequila

AGAVE



CANTINA



MASA tacos & tequila AGAVE CANTINA

Hidden in the lower level of the historic Hotel Ivy, Masa & Agave is a speakeasy Mexican cantina boasting the Twin Cities' largest collection 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 over 200 Tequilas and Mezcal.

Masa & Agave's casual chic design channels the vibrant history of Tequila distillation. From dark walls inspired by Mexico's volcanic soil, to accents of burgundy, indigo and gold, a moody color palette is used throughout the space. Bronze metal finishings and authentic woven textiles create a warm, lived-in feel. Situated around the cantina's beautiful Tequila bar, seating for parties of 12 to 100 guests is a mix of lounge chairs, booths, cocktail tables and upholstered ottomans. Masa & Agave's Chapel, a secret, candlelit room lined with agave spirits, can accommodate an additional 16 guests.

Features

LOCATED IN THE ICONIC HOTEL IVY • STEPS FROM THE CONVENTION CENTER
SPEAKEASY ATMOSPHERE • AUTHENTIC TACOS & CANTINA CLASSICS
OVER 200 AGAVE SPIRITS • PRIVATE TEQUILA TASTINGS • MARGARITAS & CRAFT COCKTAILS



PRICING

HAPPY HOUR

2 Hour Reservation

Between 3:00pm and 6:00pm

HACIENDA + MIRROR BANQUETTE

Up to 40 Guests

Food & Beverage Minimum \$1,000

BUYOUT

Up to 100 Guests

Tuesday - Thursday

Food & Beverage Minimum \$2,000

Venue Fee \$500

Friday - Saturday

Food & Beverage Minimum \$3,000

Venue Fee \$750

PLEASE INQUIRE ABOUT
DAYTIME EVENTS.

All prices are subject to 18% gratuity,
6% administration fee and applicable sales taxes.

*Additional fees may apply during periods
of high demand.

EVENING

3 Hour Reservation, After 5:00pm

CHAPEL

16 Guests Seated, \$1,000 Food & Beverage Minimum

AGAVE BANQUETTE

12 Guests Seated, \$500 Food & Beverage Minimum

EL SOL

12 Guests Seated, \$500 Food & Beverage Minimum

MIRROR BANQUETTE

12 Guests Seated, \$500 Food & Beverage Minimum

HACIENDA

12 Guests Seated, 20 for Cocktails
\$1,000 Food & Beverage Minimum

HACIENDA + MIRROR BANQUETTE

24 Guests Seated, 30 for Cocktails
\$1,500 Food & Beverage Minimum

HACIENDA + MIRROR BANQUETTE + LOUNGE

32 Guests seated, 40 for Cocktails
\$2,000 Food & Beverage Minimum

BUYOUT

4 Hour Reservation, After 5:00pm
Up to 100 Guests

Tuesday to Thursday

\$4,000 F&B minimum* plus \$1,000 Venue Fee

Friday & Saturday

\$5,000 F&B minimum* plus \$2,500 Venue Fee



AGAVE BANQUETTE



EL SOL



TEQUILA BAR





COCKTAIL RECEPTION

2 Hours

GUACAMOLE, CHIPS & SALSA TABLE

\$12 per Guest

heirloom corn tortilla chips, salsa roja,
tomatillo habanero salsa verde

TACOS

Taco Table \$18 per Guest

Build Your Own Taco Bar \$25 per Guest

corn tortillas, spanish onion, radish, cilantro, lime

Add Achiote Rice & Black Beans +5 per Guest

Choice of 3

Fish Baja	Nopales &	Tinga de Pollo
Pork Carnitas	Wild Mushroom	Beef Birria +7

NACHO BAR

\$20 per Guest

Flowing nacho cheese tower,
Chihuahua and Cotija cheeses, pico de gallo,
crema, pickled red onion, jalapeño

Add Chicken Tinga or Beef Barbacoa +7 per Guest

CHURROS & MEXICAN HOT CHOCOLATE BAR

\$15 per Guest

traditional churros dipping sauces,
Mexican hot chocolate spices, marshmallows

Spike your hot cocoa with coffee liqueur +7 per Guest

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



DINNER

\$40 per Guest

For the Table

Guacamole with heirloom corn tortilla chips, salsa roja and tomatillo habanero salsa verde
Nachos with chihuahua and cotija cheeses, pico de gallo, crema, pickled red onion, jalapeño
Tuna Ceviche with chili de arbol, avocado, dill*

Main Dishes

Guest's Choice of 3 Pre-Selected Dishes

Fish Baja Tacos
crispy corn masa-dusted cod,
cabbage escabeche, jalapeno tartar

Tinga de Pollo Tacos
adobo marinated chicken, salsa
verde cruda, cilantro

Nopales & Wild Mushroom Tacos
avocado-tomatillo salsa

Beef Birria Tacos +7 per Guest
braised beef, consume, queso chihuahua

Pork Carnitas +8 per Guest
braised pork, corn tortillas, pickled
red onion, chili de arbol

Tablones +15 per Guest
negro modelo-braised beef short
rib, pico de gallo, lime*

Enchiladas Divorciadas +6 per Guest
chicken tinga, corn tortillas, salsa verde
cosida, salsa ranchera, crema

Sides

Served Family Style

Papas Fritas, Achiote Rice & Black Beans

Dessert

Served Family Style

Churros with Chocolate Sauce

*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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



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

Still & sparkling water service

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

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

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 & SOTOL

Raicilla Negroni

raicilla, sweet vermouth,
campari, mole bitters

Sonora

sotol, haus liquor, lime, pineapple,
oleo, pamplemousse liqueur

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

START PLANNING TODAY

Contact Kara Sherman
Office 612.353.3616 | Mobile 503.806.2211
kara.sherman@thehotelivy.com