
MASA
tacos & tequila
AGAVE
CANTINA

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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 Mezcals.

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 accomodates 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

MASA tacos & tequila AGAVE

CANTINA

PRICING

Cocktail Receptions . Starting Food & Beverage Minimums and Venue Fees

SEMI-PRIVATE RECEPTION

Cocktail Reception . Up to 50 Guests

Available Tuesday-Saturday, beginning at 5pm or later

Food & Beverage Minimum $2,500

No Venue Fee

FULL BUYOUT

Cocktail Reception . Up to 100 Guests

Available Tuesday-Saturday, beginning at 5pm or later

Food & Beverage Minimum $6,000

Venue Fee $1,000

Food & Beverage Minimums do not include the 18% gratuity, 6% administrative fee, or applicable sales tax, which are added to your final bill. Minimums and Venue Fees are starting rates and may be higher during peak seasons and high-demand dates. For any other days and times, please contact our sales team.


THE AGAVE BANQUETTE


EL SOL


THE CHAPEL


HACIENDA


THE MIRROR BANQUETTE

TACO & TEQUILA PARTY

2 Hours · $80 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
Carne Asada
Beef Barbacoa +5 pp
Grilled Shrimp
Fish Baja
Pork Al Pastor
Wild Mushroom

CHURROS

+10 per Guest

Mexican chocolate dipping sauce, dulce de leche dipping sauce

BEVERAGES

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

Traditional Margarita · Passion Fruit Margarita · Spicy Mezcal Paloma

House Red, White & Sparkling Wine

Mexican Cervezas & Domestic Beers

Non-Alcoholic Beverages

3-COURSE SHARING MENU

$65 per person | Ages 5 - 12 $25 per person

Available as Family Style or Buffet upon request.

TO START

Guacamole
salsa roja, salsa verde,
corn tortilla chips

Caesar Salad
romaine lettuce, parmigiano
reggiano, herb croutons

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 consomé
+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
chili 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

ENHANCEMENTS

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

Queso Fundido
queso chihuahua, poblano, rajas, cilantro
+6 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
+8 per Guest

COCKTAIL RECEPTION

Stations

2-HOUR TACO STATION

$38 per Guest · Additional Hour $12 per Guest

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

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

2-HOUR NACHO BAR

$29 per Guest · Additional Hour $9 per Guest

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

CHURROS STATION

$10 per Guest · Additional Hour $8 per Guest

Mexican chocolate dipping sauce, dulce de leche dipping sauce

MEXICAN HOT CHOCOLATE STATION

$15 per Guest · Additional Hour $8 per Guest

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 Mezcals 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

$45 per Guest, $15 per Guest per additional hour

Open bar with Select Tequilas, Mezcals & Non-Agave Spirits
Selection of red, white & sparkling wine
Craft domestic bottled beers
Non-alcoholic beverages including juice, soda, regular coffee & tea

BEER & WINE

$35 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

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 & ACCESSIBILITY

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 | brevabarandgrill.com | @brevabarandgrill

Nearby Hotels:

Hotel Ivy Minneapolis (Host Hotel)

The Westin Minneapolis

Hyatt Regency Minneapolis

Hyatt Centric Downtown Minneapolis

•Emery, Autograph Collection

The Royal Sonesta Minneapolis Downtown

Four Seasons Hotel Minneapolis

Hilton Minneapolis

Parking:

HOTEL IVY VALET

Heated underground valet parking available for event guests.

NEARBY SELF-PARKING

11th & Marquette Ramp (1111 S. Marquette Ave.) – Directly connected to Hotel Ivy via the Minneapolis Skyway. Ideal for conferences, weddings, and large group events.

Leamington Ramp (1001 2nd Ave. S.) – Approximately one block from Hotel Ivy. Convenient option for overnight guests and daily event parking

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Transit:

Direct indoor access to the Minneapolis Skyway System

Approximately a 4-minute walk to the Minneapolis Convention Center via the Skyway

Less than a 10-minute walk to the METRO Blue Line and METRO Green Line stations, providing direct service to Minneapolis–Saint Paul International Airport, Mall of America, downtown St. Paul

Approximately 8 miles (15–20 minutes) from Minneapolis–Saint Paul International Airport by car

Let's Start Planning!

Contact Bailey Morrison
Office 612.746.4600
Direct 612.208.3674
bailey@masaandagave.com

Nearby Attractions

MINNEAPOLIS CONVENTION CENTER

Located just a short walk from Hotel Ivy, the Minneapolis Convention Center hosts national conferences, trade shows, corporate meetings, and industry events throughout the year.

NICOLLET MALL

Downtown Minneapolis' premier pedestrian corridor, Nicollet Mall offers shopping, dining, entertainment, public art, and access to the city's vibrant business district.

STONE ARCH BRIDGE & MISSISSIPPI RIVERFRONT

One of Minneapolis' most recognizable landmarks, the historic Stone Arch Bridge offers scenic riverfront views, walking trails, and easy access to the city's historic Mill District.

MALL OF AMERICA

Just 15 minutes from Hotel Ivy, Mall of America is one of the nation's largest shopping and entertainment destinations, featuring hundreds of retailers, restaurants, attractions, and indoor entertainment.