INTERNATIONAL SMOKE

International Smoke infuses the way we gather, share, and experience food with flair and a healthy dose of attitude. Stemmed from Chef Michael Mina and Ayesha Curry’s personal travels around the world, the restaurant celebrates food as the heart of the community and spotlights woodfired steaks, seafood, and ribs. Now serving lunch, dinner, brunch, and happy hour specials, International Smoke recognizes that fire is the start of all cooking and every country shares this culinary spark.

LOCATION
301 Mission St
San Francisco, CA 94105
(415) 543-7474

EXECUTIVE CHEF
Ezra Duker

SEMI-PRIVATE DINING
BUY OUT CAPACITY
210 seated | 300 cocktail

SEMI-PRIVATE
120 seated | 200 cocktail

Email: events-sf@internationalsmoke.com
Lunch: International Smoke offers group dining for up to 36 guests in our lounge. In addition to seated lunch this space can also host receptions for up to 175 guests.

The restaurant can be bought out in its entirety and host up to 210 guests for a seated dinner and 300 guests for a reception.

Contact us for more details!

Email: events-sf@internationalsmoke.com
Phone: (415) 543-7474
LUNCH MENU
$45 PER PERSON FAMILY-STYLE SEATED

STARTERS
select one

AYESHA’S RED CURRY CORNBREAD   thai red curry butter
TOKYO-STYLE CHICKEN KARAAGE   spicy mayo
DOUBLE DUCK WINGS   mango-scotch bonnet glaze, green seasoning
MICHAEL’S MOM’S FALAFEL   hummus, cucumber, endive, tomato jam
QUINOA & KALE   avocado, cucumber, radish, ginger vinaigrette
TRUFFLE CAESAR SALAD   gem lettuce, truffle vinaigrette
CALIFORNIA AVOCADO   jicama, garlic crumble, calabrian chili
WOODFIRED SHELLFISH   shrimp and oysters (1 ea pp, additional $8 pp)

ADDITIONAL STARTER $8 PP

WOODFIRED FROM AROUND THE WORLD
select two

SMOKED PORK RIBS   american barbecue
SINALOA CHICKEN   achiote, chilies
SMOKED BEEF SHORT RIB   apple-soy glaze
MORRO BAY BLACK COD   chinese black bean sauce
CEDAR-SMOKED SALMON   white miso, mustard
BLACK ANGUS RIB EYE   house made steak sauce (additional $15 pp)

ADDITIONAL ENTREES $14 PP

SIDEKICKS
select one

MUSHROOM FRIED RICE
RIB TIP MAC & CHEESE
GARLIC-ROSEMARY FRENCH FRIES
WHIPPED POTATOES
BRUSSELS SPROUTS
BARBEQUED SWEET POTATOES

ADDITIONAL SIDEKICKS $6 PP

SUGAR RUSH
select one

POT DE CRÉME   cherries
VANILLA CRÉME BRULEE   seasonal fruit
FRESH BAKED COOKIES   valrhona chocolate, walnuts

menu pricing subject to change and not inclusive of beverages, tax, 3% event fee or gratuity.
BOUGIE LUNCH MENU

$55 PER PERSON CHOICE OF ENTREE
for parties of 25 and under
includes ayesha’s red curry cornbread - thai red curry butter

STARTERS
select one family style

TOKYO-STYLE CHICKEN KARAAGE  spicy mayo
DOUBLE DUCK WINGS  mango-scotch bonnet glaze, green seasoning
MICHAEL’S MOM’S FALAFEL  hummus, cucumber, endive, tomato jam
QUINOA & KALE  avocado, cucumber, radish, ginger vinaigrette
TRUFFLE CAESAR SALAD  gem lettuce, truffle vinaigrette
CALIFORNIA AVOCADO  jicama, garlic crumble, calabrian chili
WOODFIRED SHELLFISH  shrimp and oysters (1ea pp additional $8 pp)

ADDITIONAL STARTER $8 PP

WOODFIRED FROM AROUND THE WORLD
pre-select 3 for your guests to choose from

SMOKED PORK RIBS  american barbeque
SINALOA CHICKEN  achiote, chilies
SMOKED BEEF SHORT RIB  apple-soy glaze
MORRO BAY BLACK COD  chinese black bean sauce
CEDAR-SMOKED SALMON  white miso, mustard

ADDITIONAL ENTREES $14 PP

SIDEKICKS
select one family

MUSHROOM FRIED RICE
RIB TIP MAC & CHEESE
GARLIC-ROSEMARY FRENCH FRIES
WHIPPED POTATOES
BRUSSELS SPROUTS
BARBEQUED SWEET POTATOES

ADDITIONAL SIDEKICKS $6 PP

SUGAR RUSH
select one

POT DE CRÈME  cherries
VANILLA CRÈME BRULÉE  seasonal fruit

menu pricing subject to change and not inclusive of beverages, tax, 3% event fee or gratuity.
FUEGO MENU

$75 PER PERSON FAMILY-STYLE SEATED
buffet available only for parties of 35 or more

STARTERS
select two

AYESHA’S RED CURRY CORNBREAD  thai red curry butter
TOKYO-STYLE CHICKEN KARAAGE  spicy mayo
DOUBLE DUCK WINGS   mango-scotch bonnet glaze, green seasoning
MICHAEL’S MOM’S FALAFEL  hummus, cucumber, endive, tomato jam
QUINOA & KALE  avocado, cucumber, radish, ginger vinaigrette
TRUFFLE CAESAR SALAD  gem lettuce, truffle vinaigrette
CALIFORNIA AVOCADO  jicama, garlic crumble, calabrian chili
WOODFIRED SHELLFISH   shrimp and oysters (1ea pp, additional $8 pp)

ADDITIONAL STARTER $8 PP

WOODFIRED FROM AROUND THE WORLD
select two

SMOKED PORK RIBS  american barbeque
SINALOA CHICKEN  achiote, salsa macha
SMOKED BEEF SHORT RIB  apple-soy glaze
MORRO BAY BLACK COD  chinese black bean sauce, scallion
CEDAR-SMOKED SALMON  white miso, mustard
BLACK ANGUS RIB EYE  house made steak sauce (additional $15 pp)

ADDITIONAL ENTREES $14 PP

SIDEKICKS
select two

MUSHROOM FRIED RICE
RIB TIP MAC & CHEESE
GARLIC-ROSEMARY FRENCH FRIES
WHIPPED POTATOES
BRUSSELS SPROUTS
BARBEQUED SWEET POTATOES

ADDITIONAL SIDEKICKS $6 PP

SUGAR RUSH
select one

POT DE CRÉME  cherries
VANILLA CRÉME BRULÉE  seasonal fruit
FRESH BAKED COOKIES  valrhona chocolate, walnuts

menu pricing subject to change and not inclusive of beverages, tax, 3% event fee or gratuity.
MOSHI MENU

$95 PER PERSON FAMILY-STYLE SEATED
includes ayesha’s red curry cornbread - thai red curry butter

STARTERS
select two
TOKYO-STYLE CHICKEN KARAAGE  spicy mayo
DOUBLE DUCK WINGS  mango-scotch bonnet glaze, green seasoning
MICHAEL’S MOM’S FALAFEL  hummus, cucumber, endive, tomato jam
QUINOA & KALE  avocado, cucumber, radish, ginger vinaigrette
TRUFFLE CAESAR SALAD  gem lettuce, truffle vinaigrette
CALIFORNIA AVOCADO  jicama, garlic crumble, calabrian chili
WOODFIRED SHELLFISH  shrimp and oysters (1 ea pp)

WOODFIRED FROM AROUND THE WORLD
select two
SMOKED PORK RIBS  american barbeque
SINALOA CHICKEN  achiote, chilies
SMOKED BEEF SHORT RIB  apple-soy glaze
MORRO BAY BLACK COD  chinese black bean sauce, scallion
CEDAR-SMOKED SALMON  white miso, mustard
BLACK ANGUS RIBEYE  house made steak sauce

SIDEKICKS
select three
MUSHROOM FRIED RICE
RIB TIP MAC & CHEESE
GARLIC-ROSEMARY FRENCH FRIES
WHIPPED POTATOES
BRUSSELS SPROUTS
BARBEQUED SWEET POTATOES

SUGAR RUSH
select one
POT DE CRÉME  cherries
VANILLA CRÉME BRULEE  seasonal fruit
FRESH BAKED COOKIES  valrhona chocolate, walnuts

menu pricing subject to change and not inclusive of beverages, tax, 3% event fee or gratuity.
KEMURI MENU

$85 per person choice of entree seated
for parties of 25 and under

STARTERS
select two, served family style

AYESHA’S RED CURRY CORNBREAD  thai red curry butter
TOKYO-STYLE CHICKEN KARAAGE  spicy mayo
DOUBLE DUCK WINGS  mango-scotch bonnet glaze, green seasoning
MICHAEL’S MOM’S FALAFEL  hummus, cucumber, endive, tomato jam
QUINOA & KALE  avocado, cucumber, radish, ginger vinaigrette
TRUFFLE CAESAR SALAD  gem lettuce, truffle vinaigrette
CALIFORNIA AVOCADO  jicama, garlic crumble, calabrian chili
WOODFIRED SHELLFISH  shrimp and oysters (1 ea pp, additional $8 pp)

WOODFIRED FROM AROUND THE WORLD
select three for your guests to choose from

SMOKED ST. LOUIS STYLE PORK RIBS  american barbeque
SINALOA CHICKEN  achiote, chilies
SMOKED BEEF SHORT RIB  apple-soy glaze
MORRO BAY BLACK COD  chinese black bean sauce, scallion

SIDEKICKS
select two, served family style

MUSHROOM FRIED RICE
RIB TIP MAC & CHEESE
GARLIC-ROSEMARY FRENCH FRIES
WHIPPED POTATOES
BRUSSELS SPROUTS
BARBEQUED SWEET POTATOES

SUGAR RUSH
select one, includes fresh baked chocolate chip-walnut cookie

POT DE CRÉME  cherries
VANILLA CRÉME BRULEE  seasonal fruit

menu pricing subject to change and not inclusive of beverages, tax, 3% event fee or gratuity.
KAPNØS MENU

$105 PER PERSON CHOICE OF ENTREE
for parties of 25 and under
includes ayesha’s red curry cornbread - thai red curry butter

STARTERS
select three, served family style

TOKYO-STYLE CHICKEN KARAAGE  spicy mayo
DOUBLE DUCK WINGS  mango-scotch bonnet glaze, green seasoning
MICHAEL’S MOM’S FALAFEL  hummus, cucumber, endive, tomato jam
QUINOA & KALE  avocado, cucumber, radish, ginger vinaigrette
TRUFFLE CAESAR SALAD  gem lettuce, truffle vinaigrette
CALIFORNIA AVOCADO  jicama, garlic crumble, calabrian chili
WOODFIRED SHELLFISH  shrimp and oysters (1ea pp)

WOODFIRED FROM AROUND THE WORLD
select three for your guests to choose from

SMOKED ST. LOUIS STYLE PORK RIBS  american barbeque
SINALOA CHICKEN  achiote, chilies
SMOKED BEEF SHORT RIB  apple-soy glaze
MORRO BAY BLACK COD  chinese black bean sauce, scallion
CEDAR-SMOCKED SALMON  white miso, mustard
8oz FILET MIGNON  house made steak sauce

SIDEKICKS
select three, served family style

MUSHROOM FRIED RICE
RIB TIP MAC & CHEESE
GARLIC-ROSEMARY FRENCH FRIES
WHIPPED POTATOES
BRUSSELS SPROUTS
BARBEQUED SWEET POTATOES

SUGAR RUSH
select one, includes fresh baked chocolate chip-walnut cookie

POT DE CRÉME  cherries
VANILLA CRÉME BRULÉE  seasonal fruit

menu pricing subject to change and not inclusive of beverages, tax, 3% event fee or gratuity.
COCKTAIL RECEPTION PACKAGES
(parties of 15 or more)

HAPPY HOUR
$40 PER PERSON
SELECT TWO PASSED CANAPES & THREE STATIONED PLATTERS

SMOKE A LITTLE, DRINK A LITTLE
$55 PER PERSON
SELECT THREE PASSED CANAPES & FIVE STATIONED PLATTERS

TOAST OF THE TOWN
$65 PER PERSON
includes ayesha’s red curry cornbread, thai red curry butter
SELECT FOUR PASSED CANAPES & FIVE STATIONED PLATTERS
(station platters may include shellfish with no additional fee)

supplemental platters and passed canapes available upon request at an addtional cost per person
ADDITIONS + REceptions

Stationed Platters

AYESHA’S RED CURRY CORNBREAD  thai red curry butter
MICHAEL’S MOM’S FALAFEL & CRUDITE  hummus, tehina, za’atar, tomato jam
QUINOA & KALE SALAD  avocado, cucumber, radish, ginger vinaigrette
TOKYO-STYLE CHICKEN KARAAGE  spicy mayo
DOUBLE DUCK WINGS  mango-scotch bonnet glaze, green seasoning
RIB TIP MAC & CHEESE  cornbread crumble
SMOKED PORK RIBS  american bbq
CHILLED SEAFOOD PLATTER  chef seasonal selection  (additional $8 pp)
VANILLA CRÈME BRULEE  seasonal fruit
FRESH BAKED COOKIES  valrhona chocolate, walnuts
POT DE CRÈME  cherries

Passed Canapes

SWEET CHILI PORK BELLY
SMOKED SHRIMP COCKTAIL
SMOKED SALMON & CUCUMBER
SHORT RIB BOSSAM
VEGGIE TOSTADA
TOM KHA SOUP SHOOTERS
CRISPY CAULIFLOWER SKEWER
FALAFEL & ENDIVE
SHWARMA BEEF SKEWER
SINALOAN CHICKEN SKEWER

Supplemental Chef Action Stations

RIBS  $25 pp
  trio of smoked ribs
GRAND SHELLFISH DISPLAY  $50 pp
  oysters, smoked shrimp, king crab

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BEVERAGE PACKAGES
for groups 20 and larger, based on 2 hour bar service

FULL BAR PACKAGE  $40 pp
2 specialty cocktail options, well spirits, house wines (white, red, sparkling), seasonal beers
$20 each additional hour, per person

FULL BAR PREMIUM PACKAGE  $50 pp
2 specialty cocktail options, premium spirits, house wines (white, red, sparkling), seasonal beers
$25 each additional hour, per person

WINE + BEER PACKAGE  $30 pp
house wines (white, red, sparkling), seasonal beers
$15 each additional hour, per person

PREMIUM WINE UPGRADE  $15 pp
*if you do not wish to select a bar package, all beverage will be charged based on consumption

ADDITIONAL INFORMATION

CORKAGE POLICY
$35 for each bottle up to (2) bottles (750ml)
then $70 for every additional bottle

CAKE CUTTING FEE
$5 per person

NO VALET PARKING AVAILABLE
please allow time to find street parking or nearby garages

RECOMMENDED FLORIST
désirée de lara | desiflower.com
# PRIVATE DINING CAPACITIES

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<th>ROOM</th>
<th>SEATED</th>
<th>COCKTAIL</th>
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<tr>
<td>buy out</td>
<td>210</td>
<td>300</td>
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<tr>
<td>semi-private</td>
<td>120</td>
<td>200</td>
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