

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

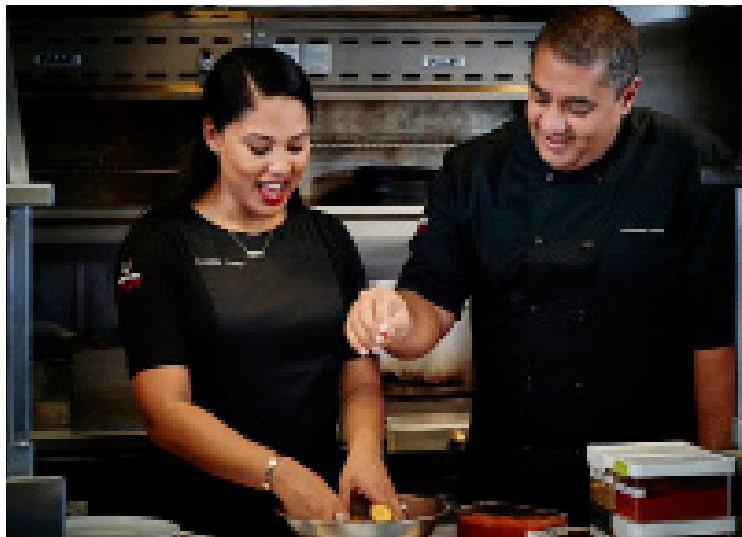
SAN FRANCISCO

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

(415) 543-7474 | events-sf@internationalsmoke.com | internationalsmoke.com | @internationalsmoke

WOODFIRED
STEAKS | SEAFOOD | RIBS

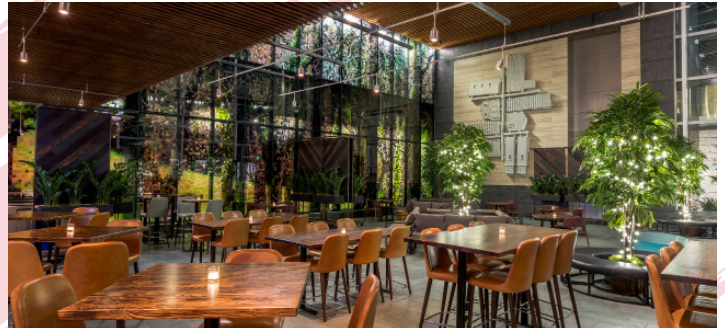
Lunch: International Smoke offers group dining for up to 36 guests in our lounge. In addition to seated lunch this space can also host receptions for up to 175 guests.

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 (1ea pp, additional \$8 pp)

ADDITIONAL STARTER \$8 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

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 CRÉME** cherries
- VANILLA CRÉME BRULEE** 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 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.



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 (1ea 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

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 (1ea 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 achiotte, chillies

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

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-SMOKED 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 BRULEE** 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 additional 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 BRULÉE** 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

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

ROOM

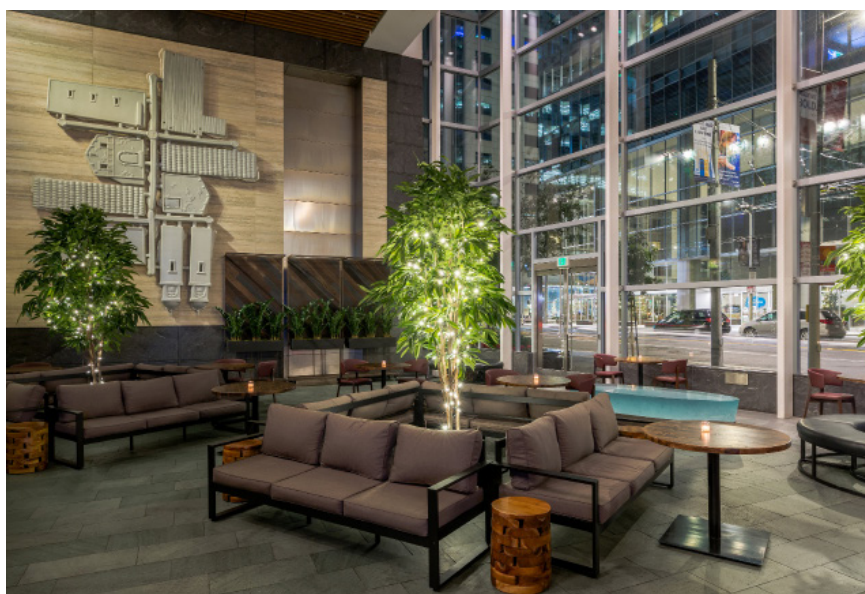
buy out
semi-private

SEATED

210
120

COCKTAIL

300
200





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