

chef/proprietors
MICHAEL MINA + AYESHA CURRY

INTERNATIONAL

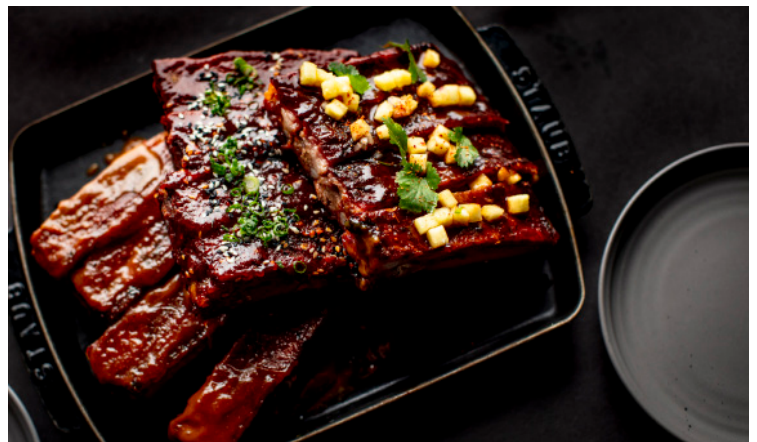
WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

DEL MAR

INTERNATIONAL SMOKE

International Smoke infuses the way we gather, share, and experience food with flair and a healthy dose of attitude. Stemming 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.



SEMI-PRIVATE + PRIVATE DINING

PRIVATE ROOM

30 seated • 50 cocktail

FULL PATIO

75 seated • 100 cocktail

BAR PATIO

20 seated • 35 cocktail

FULL RESTAURANT

255 seated • 350 cocktail

DINING PATIO

55 seated • 65 cocktail

415.730.4591 • menu pricing subject to change and not inclusive of beverages, tax, 3% setup fee or service charges.

GF Gluten Free • **VEG** Vegetarian • **V** Vegan • **CBV** Can Be Vegan • **CBGV** Can Be Gluten Free

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Kindly be sure to inform your server/bartender of any allergies or dietary restrictions.

FEUGO DINNER \$70 PER PERSON, FAMILY-STYLE

STARTERS

select two (served family style)

AYESHA'S FRESH BAKED CORNBREAD thai red curry butter

SPICY THAI BEEF LETTUCE CUPS thai basil, chili, toasted rice, sweet chili glaze

'PEKING' SMOKED PORK BELLY BAO BUNS cucumber, scallion, pork rind, bbq-hoisin sauce

TRUFFLE CAESAR **VEG, CBGF** parmesan cheese, garlic streusel

AVOCADO & ENDIVE **GF, V** ruby red grapefruit, orange, basil, candied walnut, cider vinaigrette

WHOLE ROASTED CAULIFLOWER **GF, V** golden raisins, tehina, pistachio, fried shallots, pomegranate

ADDITIONAL STARTER \$8 / PP

SIDES

select two (served family style)

CRAB FRIED RICE **GF** scrambled eggs, garlic butter

FRIED BRUSSEL SPROUTS **GF** tamari caramel, crispy onions

ROASTED BROCCOLI **GF, V** chili-garlic sauce

KING TRUMPET MUSHROOMS **GF, V** sugar snap peas

GRILLED ASPARAGUS **VEG, GF** preserved lemon, crumbled feta cheese

ADDITIONAL SIDES \$6 / PP

SIGNATURE ENTREES

select two (served family style)

ST. LOUIS CUT PORK 1/2 RACK OF RIBS american barbecue, sliced pickles

WOOD-ROASTED SALMON **GF** asparagus, toasted sesame, korean gochujang glaze, king trumpet mushrooms

'SINALOAN' STYLE MARY'S CHICKEN **GF** achiote, sweet potatoes, avocado, salsa macha

CHARBROILED MISO CHILEAN SEA BASS baby bok choy, watermelon radish, ginger dashi

CENTER-CUT FILET MIGNON **GF** whipped potato, garlic spinach, brandy-peppercorn sauce (+\$8)

ADDITIONAL ENTREES \$14 / PP

DESSERT

ROOT BEER 'SMOKE' vanilla ice cream, walnut chocolate chip cookie

KEMURI DINNER \$85 PER PERSON, CHOICE OF ENTREE

AYESHA'S FRESH BAKED CORNBREAD thai red curry butter {all guests receive individual corn bread}

STARTERS

select three (served family style)

CRAB & THAI COCONUT SOUP tofu, radish, cilantro

TRUFFLE CAESAR **VEG, CBGF** sweet onion crema, parmesan cheese, truffle dressing

DOUBLE SMOKED BACON 'WEDGE' **GF** baby iceberg, tomatoes, blue cheese, egg, red onion, buttermilk ranch

BAJA STYLE CEVICHE **GF** smoked almond, avocado, lemon, lime, cilantro, cumin

QUINOA & KALE **GF, V** cucumber, radish, cranberries, sunflower seeds, tomato-ginger vinaigrette

ADDITIONAL STARTER \$8 / PP

ENTREES

select three (for your guest choice)

'SINALOAN' STYLE MARY'S CHICKEN **GF** achiote, chili, sweet potatoes, avocado, salsa macha

WOOD-ROASTED SALMON **GF** asparagus, sesame seeds, korean chili glaze, king trumpet mushrooms

CHARBROILED MISO CHILEAN SEA BASS baby bok choy, watermelon radish, maitake mushroom dashi

CENTER-CUT FILET MIGNON whipped potatoes, garlic spinach, brandy-peppercorn sauce

SMOKED KOREAN STYLE PRIME BRISKET **GF** steamed white rice, cucumber kimchi, sesame-soy glaze

ST. LOUIS PORK ½ RACK RIBS choice: american barbecue, korean sesame-gochujang, mexican chipotle

WHOLE ROASTED CAULIFLOWER **V** golden raisins, tehina, pistachio, pomegranate

DESSERT

select one (served individually)

SUGAR & SCRIBE KEY LIME PIE ginger snap, graham crust, whipped cream

BANANA CREAM PIE PARFAIT 'nilla wafer, banana cream

BEVERAGE PACKAGES

(20+ persons, 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

CORKAGE POLICY

\$25 for each bottle up to (2) bottles (750ml)
then \$50 for every additional bottle

CAKE CUTTING / PLATING FEE

\$5 per person

NO VALET PARKING AVAILABLE

please allow time to find street parking or nearby garages

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 - select four passed canapes & five stationed platters

includes Ayesha's red curry cornbread, thai red curry butter

(station platters may include shellfish with no additional fee)

supplemental platters & passed canapes available upon request; additional cost per person

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 CRÉME BRULEE** seasonal fruit
- FRESH BAKED COOKIES** valrhona chocolate, walnuts
- POT DE CRÉME** 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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