

chef/proprietors
MICHAEL MINA + AYESHA CURRY

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
415.730.4591



EXECUTIVE CHEF

Mario Beabraut

SEMI-PRIVATE DINING

BUY OUT CAPACITY

210 seated | 300 cocktail

SEMI-PRIVATE

120 seated | 200 cocktail

Email: events-sf@internationalsmoke.com

(415) 730-4591 - menu pricing subject to change and not inclusive of beverages, tax, 3% setup fee or service charges.

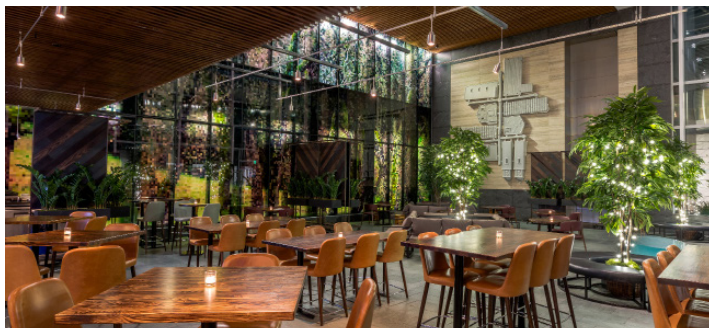
GF Gluten Free • VEG Vegetarian • V Vegan • CBV Can Be Vegan • CBGV Can Be Gluten Free

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.

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

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

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FEUGO DINNER \$75 **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
TRUFFLE CAESAR **VEG, CBGF** parmesan cheese, garlic streusel
QUINOA & KALE **GF, V** cucumber, radish, cranberries, sunflower seeds, cherry tomato, ginger vinaigrette
BAJA STYLE CEVICHE **GF** smoked almond, avocado, lemon, lime, crispy tortilla, cilantro, cumin
GRILLED ASPARAGUS **GF, VEG** preserved lemon, crumbled feta cheese
ROASTED SHELLFISH shrimp, oysters, miso butter (1ea. pp)

ADDITIONAL STARTER \$8 / PP

SIDES

select two (served family style)

EGG FRIED RICE **GF** scallions, sesame seeds, garlic butter
FRIED BRUSSELS SPROUTS **GF** tamari caramel, crispy onions
ROASTED BROCCOLI **V** chili-garlic sauce
ORGANIC BABY CARROTS **GF, V** chermoula, fried shallots
BBQ RIB TIP MAC cornbread crumble
DUCK FAT FRIES pickled ketchup
WHIPPED POTATOES **VEG, GF** chives

ADDITIONAL SIDES \$6 / PP

SIGNATURE ENTREES

select two (served family style)

ST. LOUIS CUT PORK RIBS american barbecue, sliced pickles
ROASTED SALMON **GF** asparagus, toasted sesame, korean gochujang glaze, king trumpet mushrooms
'SINALOAN' STYLE MARY'S CHICKEN **GF** achiote, sweet potatoes, avocado, salsa macha
PACIFIC COAST HALIBUT **GF** cauliflower, pine nut, moroccan matbutcha sauce
SMOKED KOREAN STYLE PRIME BRISKET **GF** steamed white rice, cucumber kimchi, sesame-soy glaze
DELMONICO RIB EYE **GF** brandy-peppercorn sauce (+\$15/pp)

ADDITIONAL ENTREES \$14 / PP

DESSERT

select one for your guest (served family style)

DEVIL'S FOOD DARK CHOCOLATE CAKE whipped nutella, candied cocoa nibs, golden hazelnuts
STACKED WHITE CHOCOLATE CREPE CAKE creme fraiche, fresh raspberries, meyer lemon curd

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MOSHI DINNER \$95 PER PERSON FAMILY-STYLE

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

STARTERS

select three (served family style)

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

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

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

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

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

ROASTED SHELLFISH shrimp, oysters, miso butter (1ea. pp)

SIGNATURE ENTREES

select two (for your guest choice)

ST. LOUIS CUT PORK RIBS american barbecue, sliced pickles

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

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

PACIFIC COAST HALIBUT **GF** cauliflower, pine nut, moroccan matbutcha sauce

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

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

SIDES

select three (served family style)

EGG FRIED RICE **GF** scallions, sesame seeds, garlic butter

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

ROASTED BROCCOLI **V** chili-garlic sauce

ORGANIC BABY CARROTS **GF, V** chermoula, fried shallots

BBQ RIB TIP MAC cornbread crumble

DUCK FAT FRIES pickled ketchup

WHIPPED POTATOES **VEG, GF** chives

DESSERT

select one for your guest (served family style)

DEVIL'S FOOD DARK CHOCOLATE CAKE whipped nutella, candied cocoa nibs, golden hazelnuts

STACKED WHITE CHOCOLATE CREPE CAKE creme fraiche, fresh raspberries, meyer lemon curd

INTERNATIONAL 'SMOKED' CHEESECAKE citrus roasted strawberries, honey sesame crunch

KEMURI MENU

\$85 PER PERSON, CHOICE OF ENTREE SEATED

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
- TRUFFLE CAESAR **VEG, CBGF** parmesan cheese, garlic streusel
- QUINOA & KALE **GF, V** cucumber, radish, cranberries, sunflower seeds, cherry tomato, ginger vinaigrette
- BAJA STYLE CEVICHE **GF** smoked almond, avocado, lemon, lime, crispy tortilla, cilantro, cumin
- GRILLED ASPARAGUS **GF, VEG** preserved lemon, crumbled feta cheese
- ROASTED SHELLFISH shrimp, oysters, miso butter (1ea. pp)

SIGNATURE ENTREES

select three for your guest to choose from

- ST. LOUIS CUT PORK RIBS american barbecue, sliced pickles
- ROASTED SALMON **GF** asparagus, toasted sesame, korean gochujang glaze, king trumpet mushrooms
- 'SINALOAN' STYLE MARY'S CHICKEN **GF** achiote, sweet potatoes, avocado, salsa macha
- PACIFIC COAST HALIBUT **GF** cauliflower, pine nut, moroccan matbutcha sauce

SIDES

select two family style

- EGG FRIED RICE **GF** scallions, sesame seeds, garlic butter
- FRIED BRUSSELS SPROUTS **GF** tamari caramel, crispy onions
- ROASTED BROCCOLI **V** chili-garlic sauce
- ORGANIC BABY CARROTS **GF, V** chermoula, fried shallots
- BBQ RIB TIP MAC cornbread crumble
- DUCK FAT FRIES pickled ketchup
- WHIPPED POTATOES **VEG, GF** chives

DESSERT

select one for your guest

- DEVIL'S FOOD DARK CHOCOLATE CAKE whipped nutella, candied cocoa nibs, golden hazelnuts
- STACKED WHITE CHOCOLATE CREPE CAKE creme fraiche, fresh raspberries, meyer lemon curd

KAPNØS MENU \$105 PER PERSON CHOICE OF ENTREE

(for parties of 25 & under)

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

STARTERS

select three, served family style

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

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

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

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

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

ROASTED SHELLFISH shrimp, oysters, miso butter (1ea. pp)

SIGNATURE ENTREES

select three for your guest to choose from

ST. LOUIS CUT PORK RIBS american barbecue, sliced pickles

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

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

PACIFIC COAST HALIBUT **GF** cauliflower, pine nut, moroccan matbutcha sauce

CENTER CUT FILET MIGNON **GF** whipped potato, garlic spinach, brandy-peppercorn sauce

SIDES

select three, served family style

EGG FRIED RICE **GF** scallions, sesame seeds, garlic butter

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

ROASTED BROCCOLI **V** chili-garlic sauce

ORGANIC BABY CARROTS **GF, V** chermoula, fried shallots

BBQ RIB TIP MAC cornbread crumble

DUCK FAT FRIES pickled ketchup

WHIPPED POTATOES **VEG, GF** chives

DESSERT

select one for your guest

DEVIL'S FOOD DARK CHOCOLATE CAKE whipped nutella, candied cocoa nibs, golden hazelnuts

STACKED WHITE CHOCOLATE CREPE CAKE creme fraiche, fresh raspberries, meyer lemon curd

INTERNATIONAL 'SMOKED' CHEESECAKE citrus roasted strawberries, honey sesame crunch

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

ADDITIONS + RECEPTIONS

STATIONED PLATTERS

AYESHA'S RED CURRY CORNBREAD thai red curry butter
QUINOA & KALE SALAD avocado, cucumber, radish, ginger vinaigrette
GRILLED ASPARAGUS preserved lemon, crumbled feta cheese
BLACK TRUFFLE FRENCH ONION MAC gruyere cheese
SMOKED PORK RIBS american bbq
CHILLED SEAFOOD PLATTER chef seasonal selection (additional \$8 pp)
FRESH BAKED COOKIES valrhona chocolate, walnuts

PASSED CANAPES

PEKING BAO BUNS
BROILED SHRIMP SKEWER
ROASTED CAULIFLOWER SKEWER
BAJA CEVICHE TOSTADA
TOM KHA SOUP SHOOTERS
AVOCADO & ENDIVE LEAVES
THAI BEEF LETTUCE CUPS
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

(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

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CORKAGE POLICY

\$35 for each bottle up to (2) bottles (750ml)
then \$70 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

RECOMMENDED FLORIST

désirée de lara | desiflower.com

SEMI-PRIVATE + PRIVATE DINING CAPACITY

ROOM	SEATED	COCKTAIL
buyout	210	300
semi-private	120	200



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