

chef/proprietors  
MICHAEL MINA + AYESHA CURRY

# INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

# Smoke

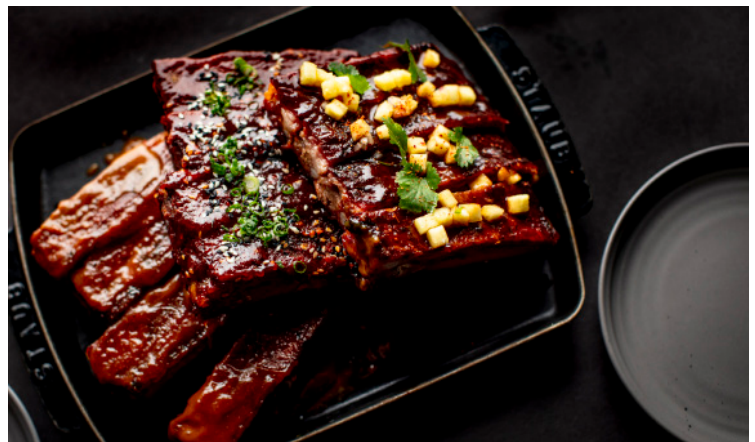
## SAN FRANCISCO

### 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

Gerald Chin

### DIRECTOR OF OPERATIONS

Gordan Kalinic

### SEMI-PRIVATE DINING

BUY OUT CAPACITY

210 seated | 300 cocktail

SEMI-PRIVATE

120 seated | 200 cocktail

Email: [events-sf@internationalsmoke.com](mailto:events-sf@internationalsmoke.com)

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

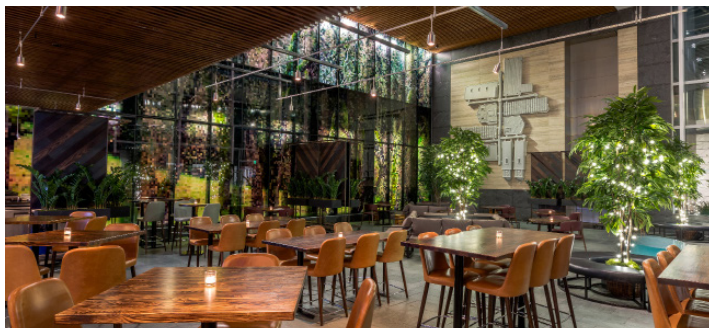
GF Gluten Free • VEG Vegetarian • V Vegan • CBV Can Be Vegan • CBGV Can Be Gluten Free

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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## FUEGO 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
- TOMATO SALAD **VEG** cucumber, halloumi cheese, sumac
- BAJA STYLE CEVICHE **GF** smoked almond, avocado, lemon, lime, crispy tortilla, cilantro, cumin
- GRILLED ZUCCHINI **GF, V** chimichurri
- 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
- SHISHITO PEPPERS **GF, V** jimmy nardello's, everything spice
- ROASTED BROCCOLI **V** chili-garlic sauce
- KING TRUMPET MUSHROOMS **GF, V** sweet chili
- 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** toasted sesame, korean gochujang glaze
- 'SINALOAN' STYLE MARY'S CHICKEN **GF** achiote, salsa macha
- THAI RED SNAPPER **GF** mango vinaigrette
- SMOKED KOREAN STYLE PRIME BRISKET **GF** 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

TOMATO SALAD **VEG** cucumber, halloumi cheese, sumac

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

GRILLED ZUCCHINI **GF, V** chimichurri

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

### SIGNATURE ENTREES

select two (served family style)

ST. LOUIS CUT PORK RIBS american barbecue, sliced pickles

ROASTED SALMON **GF** toasted sesame, korean gochujang glaze

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

THAI RED SNAPPER **GF** mango vinaigrette

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

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

### SIDES

select three (served family style)

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

SHISHITO PEPPERS **GF** jimmy nardello's, everything spice

ROASTED BROCCOLI **V** chili-garlic sauce

KING TRUMPET MUSHROOMS **GF, V** sweet chili

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 {all guests receive individual corn bread}

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

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

TOMATO SALAD **VEG** cucumber, halloumi cheese, sumac

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

GRILLED ZUCCHINI **GF, V** chimichurri

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** toasted sesame, korean gochujang glaze

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

THAI RED SNAPPER **GF** mango vinaigrette

### SIDES

select two family style

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

SHISHITO PEPPERS **GF** jimmy nardello's, everything spice

ROASTED BROCCOLI **V** chili-garlic sauce

KING TRUMPET MUSHROOMS **GF, V** sweet chili

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

TOMATO SALAD **VEG** cucumber, halloumi cheese, sumac

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

GRILLED ZUCCHINI **GF, V** chimichurri

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** roasted sesame, korean gochujang glaze

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

THAI RED SNAPPER **GF** mango vinaigrette

14<sup>oz</sup> NEW YORK STRIP **GF** brandy-peppercorn sauce

## SIDES

select three, served family style

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

SHISHITO PEPPERS **GF** jimmy nardello's, everything spice

ROASTED BROCCOLI **V** chili-garlic sauce

KING TRUMPET MUSHROOMS **GF, V** sweet chili

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  
TOMATO SALAD **VEG**   cucumber, halloumi cheese, sumac  
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](http://desiflower.com)

## SEMI-PRIVATE + PRIVATE DINING CAPACITY

| ROOM         | SEATED | COCKTAIL |
|--------------|--------|----------|
| buyout       | 210    | 300      |
| semi-private | 120    | 200      |





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