

# 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 wood fired 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

### 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, 5% 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 accommodates 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.

415.730.4591 · [events-sf@internationalsmoke.com](mailto:events-sf@internationalsmoke.com)



## FUEGO DINNER \$80 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
- CHICORY SALAD VEG grilled anjou pear, walnut, ricotta salatac
- BAJA STYLE CEVICHE GF smoked almond, avocado, lemon, lime, crispy tortilla, cilantro, cumin
- ROASTED BRUSSEL SPROUTS GF, V black garlic oil
- 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
- CHERMOULA CARROTS GF, VEG harissa tzatziki
- 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

## 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

CHICORY SALAD VEG grilled anjou pear, walnut, ricotta salatac

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

ROASTED BRUSSEL SPROUTS GF, V black garlic oil

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

CHERMOULA CARROTS GF, VEG harissa tzatziki

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 granny smith apples, 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  
CHICORY SALAD **VEG** grilled anjou pear, walnut, ricotta salatac  
BAJA STYLE CEVICHE **GF** smoked almond, avocado, lemon, lime, crispy tortilla, cilantro, cumin  
ROASTED BRUSSEL SPROUTS **GF, V** black garlic oil  
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  
CHERMOULA CARROTS **GF, VEG** harissa tzatziki  
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

CHICORY SALAD VEG grilled anjou pear, walnut, ricotta salatac

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

ROASTED BRUSSEL SPROUTS GF, V black garlic oil

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

CHERMOULA CARROTS GF, VEG harissa tzatziki

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 granny smith apples, 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  
CHICORY SALAD **VEG** grilled anjou pear, walnut, ricotta salatac  
BBQ RIB TIP MAC cornbread crumble  
SMOKED PORK RIBS american bbq  
ROASTED SEAFOOD PLATTER chef seasonal selection (additional \$8 pp)  
FRESH BAKED COOKIES valrhona chocolate, walnuts

### PASSED CANAPES

'PEKING' PORK BELLY BAO BUNS  
BROILED SHRIMP SKEWER  
ROASTED CAULIFLOWER SKEWER  
BAJA CEVICHE TOSTADA  
TOM KHA SOUP SHOOTERS  
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



## 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

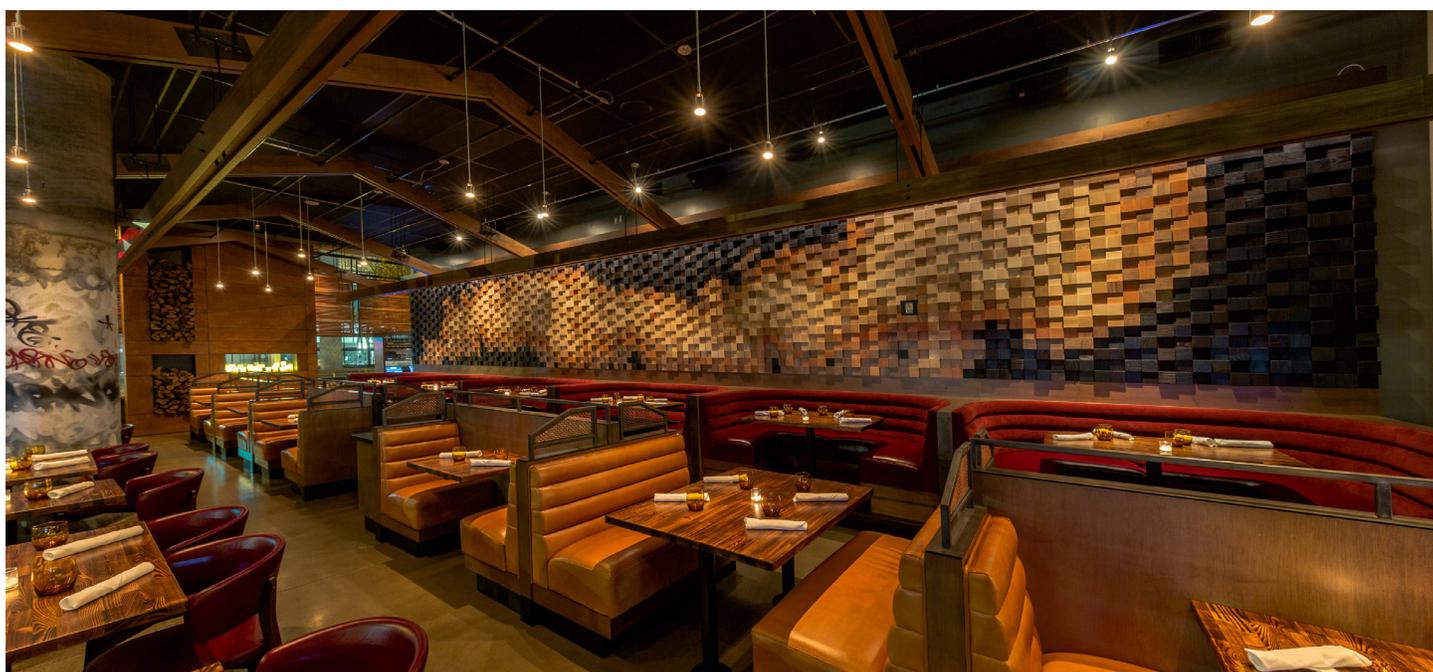
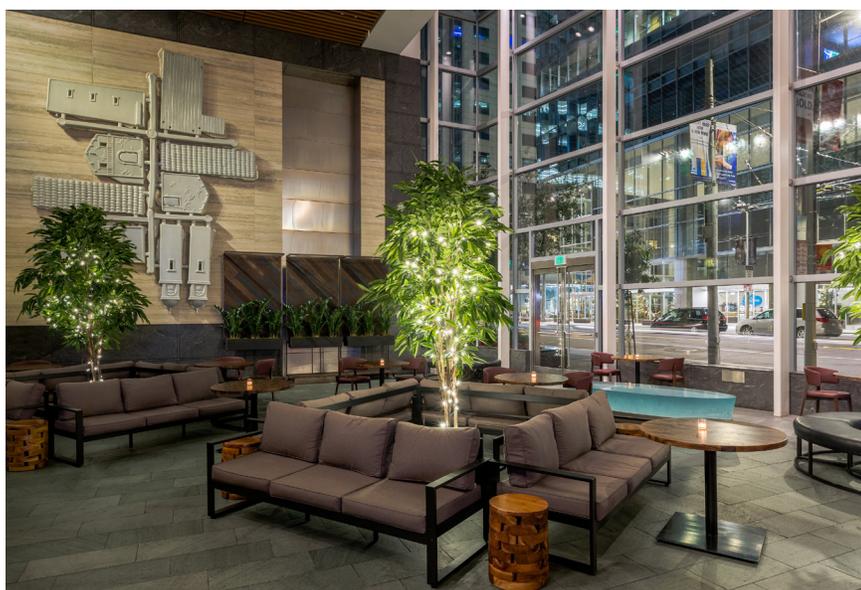
please allow time to find street parking or nearby garages

## 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



chef/proprietors  
**MICHAEL MINA + AYESHA CURRY**



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