

chef/proprietors
MICHAEL MINA + AYESHA CURRY

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

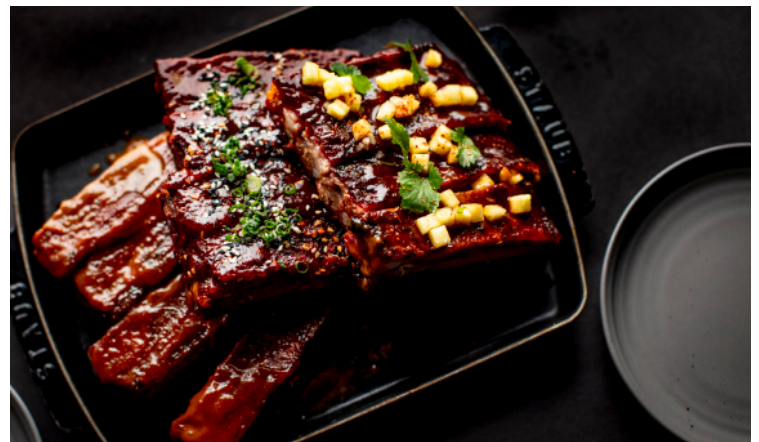
SAN FRANCISCO

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. Serving dinner and happy hour specials daily, 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

Carl Foronda

GENERAL MANAGER

Jose Gorospe

LEAD BARTENDER

Jose Delgado

LEAD SOMMELIER

Raj Sangottaiyan

SEMI-PRIVATE DINING

BUY-OUT CAPACITY

210 seated | 300 cocktail

SEMI-PRIVATE

120 seated | 200 cocktail

Email: events-sf@internationalsmoke.com

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menu pricing subject to change & not inclusive of beverages, tax, 5% setup fee or service charges

International Smoke offers group dining for up to 120 guests in our atrium.

In addition to seated dining, this space also accomodates host receptions for up to 200 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

\$85 PER PERSON FAMILY-STYLE
(for parties 51 & greater, buffet-style only)

STARTERS

select two (served family-style)

AYESHA'S FRESH BAKED CORNBREAD thai red curry butter
DOUBLE DUCK WINGS **GF** mango-habanero glaze, green seasonin'
TRUFFLE CAESAR **VEG, CBGF** parmesan cheese, garlic streusel
AGUACHILE MIXTO **GF** avocado, tomatillo-mezcal broth, jalapeño
ROASTED SHELLFISH shrimp, oyster, miso butter (1ea pp)

ADDITIONAL STARTER \$8pp

SIGNATURE ENTRÉES

select two (served family-style)

ST. LOUIS CUT PORK RIBS **GF** american barbecue, sliced pickles
ROASTED SALMON **GF** toasted sesame, korean gochujang glaze
'SINALOAN-STYLE' MARY'S CHICKEN **GF** achiote, salsa macha
CHAR-BROILED BRANZINO **GF** smoked tomato vinaigrette
'KOREAN-STYLE' BEEF SHORT RIB **GF** cucumber kimchi, sesame-soy glaze (+\$15pp)
NEW YORK STRIP STEAK **GF** hennessy peppercorn sauce (+\$15pp)

ADDITIONAL ENTRÉES \$14pp

SIDES

select two (served family-style)

GARLIC FRIED RICE **GF** egg, scallions, sesame seeds
BROCCOLINI **VEG, GF** chiu chow, fried shallots
BBQ SWEET POTATOES **GF, VEG** smokey mama spice
CLASSIC MAC parmesan, parsley
DUCK-FAT FRIES pickled ketchup

ADDITIONAL SIDES \$6pp

DESSERT

select one (served family-style)

DEVIL'S FOOD DARK CHOCOLATE CAKE whipped nutella, candied cocoa nibs, golden hazelnuts
AYESHA'S KEY LIME CRÊPE CAKE toasted coconut, fresh raspberries, crème anglaise

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MOSHI DINNER

\$105 PER PERSON FAMILY-STYLE
(for parties 51 & greater, buffet-style only)

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

STARTERS

select three (served family-style)

DOUBLE DUCK WINGS **GF** mango-habanero glaze, green seasonin'

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

AGUACHILE MIXTO **GF** avocado, tomatillo-mezcal broth, jalapeño

CHEF'S WEDGE **VEG, CBGF** pickled watermelon radish, capers, cherry tomato, wasabi buttermilk ranch

ROASTED SHELLFISH shrimp, oyster, miso butter (1ea pp)

SIGNATURE ENTRÉES

select two (served family-style)

ST. LOUIS CUT PORK RIBS **GF** american barbecue, sliced pickles

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

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

CHAR-BROILED BRANZINO **GF** smoked tomato vinaigrette

'KOREAN-STYLE' BEEF SHORT RIB **GF** cucumber kimchi, sesame-soy glaze (+\$15pp)

ROASTED CAULIFLOWER **V** saffron cous cous, tehina, golden raisin, pistachio

SIDES

select three (served family-style)

GARLIC FRIED RICE **GF** egg, scallions, sesame seeds

BROCCOLINI **VEG, GF** chiu chow, fried shallots

BBQ SWEET POTATOES **GF, VEG** smokey mama spice

CLASSIC MAC parmesan, parsley

DUCK-FAT FRIES pickled ketchup

DESSERT

select one (served family-style)

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

AYESHA'S KEY LIME CREPE CAKE toasted coconut, fresh raspberries, crème anglaise

INTERNATIONAL 'SMOKED' CHEESECAKE farmer's market fruit, honey sesame crunch

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KEMURI MENU

\$95 PER PERSON, CHOICE OF ENTRÉE PER GUEST

(for parties of 25 & under)

STARTERS

select two served family-style

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

DOUBLE DUCK WINGS **GF** mango-habanero glaze, green seasonin'

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

AGUACHILE MIXTO **GF** avocado, tomatillo-mezcal broth, jalapeño

ROASTED SHELLFISH shrimp, oyster, miso butter (1ea pp)

SIGNATURE ENTRÉES

select three for your guests 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

CHAR-BROILED BRANZINO **GF** smoked tomato vinaigrette

ROASTED CAULIFLOWER **V** saffron cous cous, tehina, golden raisin, pistachio

NEW YORK STRIP STEAK **GF** hennessy peppercorn sauce (+\$15pp)

SIDES

select two family-style

GARLIC FRIED RICE **GF** egg, scallions, sesame seeds

BROCCOLINI **VEG, GF** chiu chow, fried shallots

BBQ SWEET POTATOES **GF, VEG** smokey mama spice

CLASSIC MAC parmesan, parsley

DUCK-FAT FRIES pickled ketchup

DESSERT

select one

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

AYESHA'S KEY LIME CRÊPE CAKE toasted coconut, fresh raspberries, crème anglaise

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KAPNOS MENU

\$105 PER PERSON CHOICE OF ENTRÉE

(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

DOUBLE DUCK WINGS **GF** mango-habanero glaze, green seasonin'

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

AGUACHILE MIXTO **GF** avocado, tomatillo-mezcal broth, jalapeño

CHEF'S WEDGE **VEG, CBGF** pickled watermelon radish, capers, cherry tomato, wasabi buttermilk ranch

ROASTED SHELLFISH shrimp, oyster, miso butter (1ea pp)

SIGNATURE ENTRÉES

select three for your guest to choose from

ST. LOUIS CUT PORK RIBS **GF** american barbecue, sliced pickles

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

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

CHAR-BROILED BRANZINO **GF** smoked tomato vinaigrette

NEW YORK STRIP STEAK **GF** hennessy peppercorn sauce

'KOREAN-STYLE' BEEF SHORT RIB **GF** cucumber kimchi, sesame-soy glaze (+\$15pp)

SIDES

select three, served family-style

GARLIC FRIED RICE **GF** egg, scallions, sesame seeds

BROCCOLINI **VEG, GF** chiu chow, fried shallots

BBQ SWEET POTATOES **GF, VEG** smokey mama spice

CLASSIC MAC parmesan, parsley

DUCK-FAT FRIES pickled ketchup

DESSERT

select one for your guest

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

AYESHA'S KEY LIME CRÊPE CAKE toasted coconut, fresh raspberries, crème anglaise

INTERNATIONAL 'SMOKED' CHEESECAKE farmer's market fruit, honey sesame crunch

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COCKTAIL RECEPTION PACKAGES

(parties of 15 or more)

HAPPY HOUR

\$65 PER PERSON

select two passed canapes, three stationed platters, & one dessert

SMOKE A LITTLE, DRINK A LITTLE

\$75 PER PERSON

select three passed canapes, five stationed platters, & one dessert

TOAST OF THE TOWN

\$85 PER PERSON

select four passed canapes, five stationed platters, & one dessert

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

(station platters may include shellfish with no additional fee)

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ADDITIONS + RECEPTIONS

STATIONARY PLATTERS

- AYESHA'S RED CURRY CORNBREAD** thai red curry butter
- MAC N' CHEESE** american cheese, cheddar, parmesan
- SMOKED PORK RIBS** **GF** american bbq
- CHILLED SEAFOOD PLATTER** chef seasonal selection (+\$12pp)
- 'SINALOAN-STYLE' MARY'S CHICKEN** **GF** achiotte, salsa macha
- MISO-MARINATED SEA BASS** **GF** blistered shishito peppers (+\$15pp)
- BROCCOLINI** **VEG, GF** chiu chow, fried shallots
- BBQ SWEET POTATOES** **GF, VEG** smokey mama spice

PASSED CANAPÉS

- 'PEKING' PORK BELLY BAO BUNS** bbq-hoisin sauce, pickled cucumber, scallion, pork rind
- BROILED SHRIMP SKEWER** **GF** miso butter
- ROASTED CAULIFLOWER SKEWER** **V** tehina
- COCONUT CURRY SOUP SHOOTERS** chili oil
- DOUBLE DUCK WINGS** **GF** mango-habanero glaze, green seasonin'
- AGUACHILE MIXTO** **GF** avocado, tomatillo-mezcal broth, jalapeño

DESSERT

- FRESH BAKED COOKIES** valrhona chocolate, walnuts
- DEVIL'S FOOD DARK CHOCOLATE CAKE** whipped nutella, candied cocoa nibs, golden hazelnuts

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BEVERAGE PACKAGES

20+ guests, based on two hour bar service

FULL BAR PACKAGE \$45pp

2 specialty cocktail options, well spirits, house wines (white, red, sparkling), seasonal beers
\$20 each additional hour, per person

FULL BAR PREMIUM PACKAGE \$50pp

2 specialty cocktail options, premium spirits, house wines
(white, red, sparkling), seasonal beers
\$25 each additional hour, per person

WINE + BEER PACKAGE \$30pp

house wines (white, red, sparkling), seasonal beers
\$15 each additional hour, per person



CORKAGE POLICY

\$35 for each bottle up to (2) bottles (750ml)
(two bottles maximum) *for bottles not represented on our list

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

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SEMI-PRIVATE + PRIVATE DINING CAPACITY

ROOM	SEATED	COCKTAIL
Buyout	210	300
Semi-private	120	200



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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

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