

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

Carl Foronda

GENERAL MANAGER

Jose Gorospe

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.

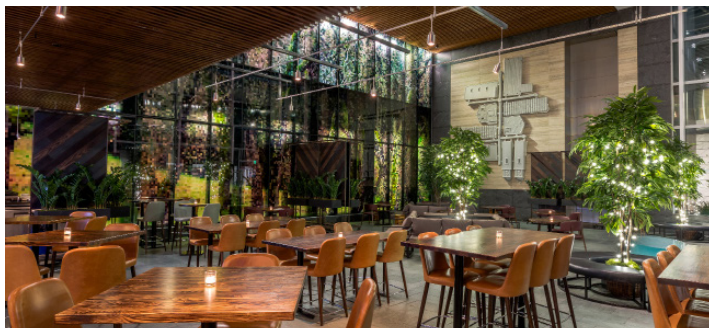
International Smoke offers group dining for up to 120 guests in our atrium.

. 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.

415.730.4591 · events-sf@internationalsmoke.com



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
- CEVICHE MIXTO** **GF** avocado, tomatillo-mezcal broth, jalapeño
- ROASTED SHELLFISH** shrimp, oysters, miso butter (1ea. pp)

ADDITIONAL STARTER \$8 / 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
- CHAR-BROILED BRANZINO** **GF** smoked tomato vinaigrette
- KOREAN-STYLE BEEF SHORT RIB** **GF** cucumber kimchi, sesame-soy glaze (+\$15/pp)
- NEW YORK STRIP STEAK** **GF** hennessy peppercorn sauce (+\$15/pp)

ADDITIONAL ENTREES \$14 / PP

SIDES

select two (served family style)

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

ADDITIONAL SIDES \$6 / PP

DESSERT

select one for your guest (served family style)

- DEVIL'S FOOD DARK CHOCOLATE CAKE** whipped nutella, candied cocoa nibs, golden hazelnuts
- INTERNATIONAL 'SMOKED' CHEESECAKE** **GF** seasonal farmer's market fruit, honey sesame crunch

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

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

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

SIGNATURE ENTREES

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 (+\$15/pp)

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

SIDES

select three (served family style)

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

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

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

BRUSSELS SPROUTS **VEG, GF** lime, soy caramel

CLASSIC MAC parmesan, parsley

DUCK-FAT FRIES pickled ketchup

DESSERT

select one for your guest (served family style)

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

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

KEMURI MENU

\$95 PER PERSON, CHOICE OF ENTREE SEATED

(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

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

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

SIGNATURE ENTREES

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

SIDES

select two family style

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

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

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

BRUSSELS SPROUTS **VEG, GF** lime, soy caramel

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

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

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

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

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

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

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

SIGNATURE ENTREES

select three for your guests 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

SIDES

select three, served family style

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

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

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

BRUSSELS SPROUTS **VEG, GF** lime, soy caramel

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

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

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)

ADDITIONS + RECEPTIONS

STATIONARY PLATTERS

- AYESHA'S RED CURRY CORNBREAD** thai red curry butter
MAC & CHEESE cornbread crumble
SMOKED PORK RIBS american bbq
CHILLED SEAFOOD PLATTER chef seasonal selection (additional \$12 pp)
'SINALOAN' STYLE MARY'S CHICKEN **GF** achiote, salsa macha
BROCCOLINI **VEG, GF** chiu chow, fried shallots
BRUSSELS SPROUTS **VEG, GF** lime, soy caramel
BBQ SWEET POTATOES **GF, VEG** smokey mama spice

PASSED CANAPES

- 'PEKING' PORK BELLY BAO BUNS** bbq-hoisin sauce, pickled cucumber, scallion, pork rind
BROILED SHRIMP SKEWER **GF** miso butter
ROASTED CAULIFLOWER SKEWER **V** tehina
TOM KHA SOUP SHOOTERS chili oil
DOUBLE DUCK WINGS **GF** mango-habanero glaze, green seasonin'
CEVICHE 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
INTERNATIONAL 'SMOKED' CHEESECAKE **GF** seasonal farmer's market fruit, honey sesame crunch

BEVERAGE PACKAGES

(20+ guests, based on 2 hour bar service)

FULL BAR PACKAGE \$45 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

if you do not wish to select a bar package, all beverage will be charged based on consumption

.....

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

SEMI-PRIVATE + PRIVATE DINING CAPACITY

ROOM	SEATED	COCKTAIL
Buyout	210	300
Semi-private	120	200



chef/proprietors
MICHAEL MINA + AYESHA CURRY



(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.