

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

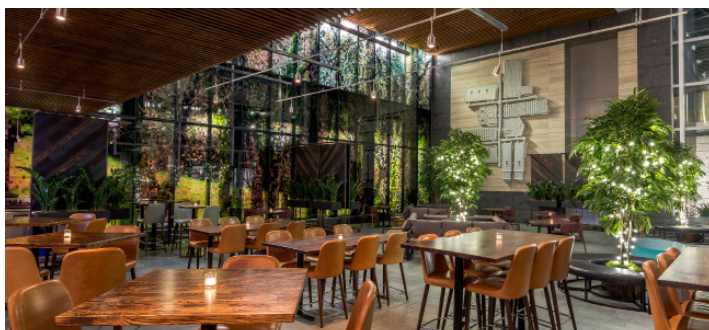
SEMI-PRIVATE

120 seated | 200 cocktail

Email: events-sf@internationalsmoke.com

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 of 51 guests & greater, **BUFFET-STYLE** only)

STARTERS

select two (served family-style)

AYESHA'S FRESH BAKED CORNBREAD thai red curry butter (all guests receive individual cornbread) ***CONTAINS SHELLFISH**

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

TRUFFLE CAESAR **VEG, CBGF** parmesan cheese, garlic streusel, sweet onion crema, truffle vinaigrette

HAWAIIAN AHI TUNA "ROLLS" fried onions, avocado, serrano chili, whipped yuzu ponzu

ADDITIONAL STARTERS \$10 PER PERSON

SIGNATURE ENTRÉES

select two (served family-style)

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

CHAR SIU KING SALMON **CBGF** snow peas, shiitake mushroom, crispy rice

CARIBBEAN JERK CHICKEN **GF** crispy plantain tostones, black bean, green seasonin'

BLACKENED CATFISH **GF** morel mushrooms, hobb's bacon, frisée, spring onion purée

KOREAN-STYLE BEEF SHORT RIB **GF** cucumber kimchi, sesame-soy glaze **[ADDITIONAL \$15 PER PERSON]**

SEASONAL VEGETABLE CAVATELLI (vegetarian entrée upon request) parmesan cheese, lemon, olive oil, fresh basil

ADDITIONAL ENTRÉES \$15 PER PERSON

SIDES

select two (served family-style)

EGG FRIED RICE **GF, VEG** peas, garlic, sesame

ASPARAGUS **V, GF** chili-garlic crunch

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

SF GARLIC NOODLES oyster sauce, wood ear mushrooms, parmesan

CLASSIC MAC **VEG** american cheese, cheddar, parmesan

DUCK-FAT FRIES **GF, CBVEG** pickled ketchup

ADDITIONAL SIDES \$6 PER PERSON

DESSERT

select one for your guest (served family-style)

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

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

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.

MOSHI DINNER

\$105 PER PERSON FAMILY-STYLE

(for parties of 51 guests & greater, **BUFFET-STYLE** only)

AYESHA'S FRESH BAKED CORNBREAD thai red curry butter (all guests receive individual cornbread) ***CONTAINS SHELLFISH**

STARTERS

select three starters for your guests (served family-style)

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

TRUFFLE CAESAR **VEG, CBGF** parmesan cheese, garlic streusel, sweet onion crema, truffle vinaigrette

HAWAIIAN AHI TUNA "ROLLS" fried onions, avocado, serrano chili, whipped yuzu ponzu

TEHINA ROASTED CAULIFLOWER **GF, V** golden raisins, pistachio, pomegranate, fried shallots ***CONTAINS NUTS**

ADDITIONAL STARTERS \$10 PER PERSON

SIGNATURE ENTRÉES

select two entrées for your guests (served family-style)

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

CHAR SIU KING SALMON **CBGF** snow peas, shiitake mushroom, crispy rice

CARIBBEAN JERK CHICKEN **GF** crispy plantain tostones, black bean, green seasonin'

BLACKENED CATFISH **GF** morel mushrooms, hobb's bacon, frisée, spring onion purée

KOREAN-STYLE BEEF SHORT RIB **GF** cucumber kimchi, sesame-soy glaze **[ADDITIONAL \$15 PER PERSON]**

SEASONAL VEGETABLE CAVATELLI (vegetarian entrée upon request) parmesan cheese, lemon, olive oil, fresh basil

ADDITIONAL ENTRÉES \$15 PER PERSON

SIDES

select three sides for your guests (served family-style)

EGG FRIED RICE **GF, VEG** peas, garlic, sesame

ASPARAGUS **V, GF** chili-garlic crunch

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

SF GARLIC NOODLES oyster sauce, wood ear mushrooms, parmesan

CLASSIC MAC **VEG** american cheese, cheddar, parmesan

DUCK-FAT FRIES **GF, CBVEG** pickled ketchup

ADDITIONAL SIDES \$6 PER PERSON

DESSERT

select one for your guest (served family-style)

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

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

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.

KEMURI MENU

\$95 PER PERSON, CHOICE OF ENTRÉE SEATED

(for parties of 25 guests and under)

STARTERS

select three starters for your guests (served family-style)

AYESHA'S FRESH BAKED CORNBREAD thai red curry butter (all guests receive individual cornbread) ***CONTAINS SHELLFISH**

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

TRUFFLE CAESAR **VEG, CBGF** parmesan cheese, garlic streusel, sweet onion crema, truffle vinaigrette

HAWAIIAN AHI TUNA "ROLLS" fried onions, avocado, serrano chili, whipped yuzu ponzu

TEHINA ROASTED CAULIFLOWER **GF, V** golden raisins, pistachio, pomegranate, fried shallots ***CONTAINS NUTS**

CORIANDER-FENNEL SPICED BEEF SATAYS **GF** cucumber noodles, mint, basil, toasted sesame

ADDITIONAL STARTERS \$10 PER PERSON

SIGNATURE ENTRÉES

select three entrées for your guests to choose from (served individually plated)

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

CHAR SIU KING SALMON **CBGF** snow peas, shiitake mushroom, crispy rice

CARIBBEAN JERK CHICKEN **GF** crispy plantain tostones, black bean, green seasonin'

MISO-BROILED CHILEAN SEA BASS **GF** shimeji mushrooms, pea greens, ginger dashi

SEASONAL VEGETABLE CAVATELLI (vegetarian entrée upon request) parmesan cheese, lemon, olive oil, fresh basil

ADDITIONAL ENTRÉES \$15 PER PERSON

SIDES

select two sides for your guests (served family-style)

EGG FRIED RICE **GF, VEG** peas, garlic, sesame

ASPARAGUS **V, GF** chili-garlic crunch

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

SF GARLIC NOODLES oyster sauce, wood ear mushrooms, parmesan

CLASSIC MAC **VEG** american cheese, cheddar, parmesan

DUCK-FAT FRIES **GF, CBVEG** pickled ketchup

ADDITIONAL SIDES \$6 PER PERSON

DESSERT

select one for your guest (served family-style)

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

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

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.

KAPNOS MENU

\$105 PER PERSON, CHOICE OF ENTRÉE SEATED

(for parties of 25 guests and under)

AYESHA'S FRESH BAKED CORNBREAD thai red curry butter (all guests receive individual cornbread) ***CONTAINS SHELLFISH**

STARTERS

select three starters for your guests (served family-style)

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

TRUFFLE CAESAR **VEG, CBGF** parmesan cheese, garlic streusel, sweet onion crema, truffle vinaigrette

HAWAIIAN AHI TUNA "ROLLS" fried onions, avocado, serrano chili, whipped yuzu ponzu

TEHINA ROASTED CAULIFLOWER **GF, V** golden raisins, pistachio, pomegranate, fried shallots ***CONTAINS NUTS**

CORIANDER-FENNEL SPICED BEEF SATAYS **GF** cucumber noodles, mint, basil, toasted sesame

ADDITIONAL STARTERS \$10 PER PERSON

SIGNATURE ENTRÉES

select three entrées for your guests to choose from (served individually plated)

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

CHAR SIU KING SALMON **CBGF** snow peas, shiitake mushroom, crispy rice

CARIBBEAN JERK CHICKEN **GF** crispy plantain tostones, black bean, green seasonin'

MISO-BROILED CHILEAN SEA BASS **GF** shimeji mushrooms, pea greens, ginger dashi

AMERICAN WAGYU STRIP STEAK 'CARNE ASADA' **GF** chili rub, avocado, sweet potato, chipotle salsa

SEASONAL VEGETABLE CAVATELLI (vegetarian entrée upon request) parmesan cheese, lemon, olive oil, fresh basil

SIDES

select three sides for your guests (served family-style)

EGG FRIED RICE **GF, VEG** peas, garlic, sesame

ASPARAGUS **V, GF** chili-garlic crunch

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

CLASSIC MAC **VEG** american cheese, cheddar, parmesan

DUCK-FAT FRIES **GF, CBVEG** pickled ketchup

ADDITIONAL SIDES \$6 PER PERSON

DESSERT

select one for your guest (served family-style)

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

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

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.

COCKTAIL RECEPTION PACKAGES

(for parties of 15 guests or more)

HAPPY HOUR

\$65 PER PERSON

select two passed canapés

select three stationed platters

select one dessert

SMOKE A LITTLE, DRINK A LITTLE

\$75 PER PERSON

select three passed canapés

select five stationed platters

select one dessert

TOAST OF THE TOWN

\$85 PER PERSON

includes ayesha's fresh baked cornbread (stationed platter)

select four passed canapés

select five stationed platters

select one dessert

supplemental platters & passed canapés

available upon request; additional cost per person

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.

ADDITIONS + RECEPTIONS

STATIONED PLATTERS

AYESHA'S FRESH BAKED CORNBREAD thai red curry butter ***CONTAINS SHELLFISH**

CLASSIC MAC **VEG** american cheese, cheddar, parmesan

ST. LOUIS CUT PORK RIBS **GF** american barbecue

CHILLED SEAFOOD PLATTER chef's seasonal selection **[ADDITIONAL \$15 PER PERSON]**

CARIBBEAN JERK CHICKEN **GF** black bean, green seasonin'

ASPARAGUS **V, GF** chili-garlic crunch

BBQ SWEET POTATOES **GF, V** 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

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

CORIANDER-FENNEL SPICED BEEF SATAYS **GF** cucumber noodles, mint, basil, toasted sesame

HAWAIIAN AHI TUNA TOAST avocado, whipped yuzu ponzu

DESSERT

FRESH BAKED COOKIES valrhona chocolate, walnuts ***CONTAINS NUTS**

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

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

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.

BEVERAGE PACKAGES

for parties of 20 or more guests
based on a 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 beverages 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

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.

SEMI-PRIVATE + PRIVATE DINING CAPACITY

ROOM	SEATED	COCKTAIL
Buyout	210	300
Semi-private	120	200



