

# 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](mailto: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](mailto: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

**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** char siu glaze, crispy rice

**CARIBBEAN SPICED CHICKEN** **GF** green seasonin', fresno chiles

**BLACKENED CATFISH** **GF** spring onion purée

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

**SEASONAL VEGETABLE CAVATELLI** **V** (vegetarian entrée upon request) 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**

**BASQUE "BURNT" CHEESECAKE** **GF** seasonal farmer's market fruit, white chocolate

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

**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** char siu glaze, crispy rice

**CARIBBEAN SPICED CHICKEN GF** green seasonin', fresno chiles

**BLACKENED CATFISH GF** spring onion purée

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

**SEASONAL VEGETABLE CAVATELLI V** (vegetarian entrée upon request) 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

**BASQUE "BURNT" CHEESECAKE GF** seasonal farmer's market fruit, white chocolate

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## 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

**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** char siu glaze, crispy rice

**CARIBBEAN SPICED CHICKEN GF** green seasonin', fresno chiles

**MISO-BROILED CHILEAN SEA BASS GF** ginger dashi, scallion oil

**SEASONAL VEGETABLE CAVATELLI V** (vegetarian entrée upon request) 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**

**BASQUE "BURNT" CHEESECAKE GF** seasonal farmer's market fruit, white chocolate

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## 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

**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** char siu glaze, crispy rice

**CARIBBEAN SPICED CHICKEN GF** green seasonin', fresno chiles

**MISO-BROILED CHILEAN SEA BASS GF** ginger dashi, scallion oil

**AMERICAN WAGYU STRIP STEAK 'CARNE ASADA' GF** chipotle salsa

**SEASONAL VEGETABLE CAVATELLI V** (vegetarian entrée upon request) 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**

**BASQUE "BURNT" CHEESECAKE GF** seasonal farmer's market fruit, white chocolate

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## 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**

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## 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 SPICED CHICKEN GF** green seasonin', fresno chiles

**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**

**BASQUE "BURNT" CHEESECAKE GF** seasonal farmer's market fruit, white chocolate

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## 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](http://desiflower.com)

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## SEMI-PRIVATE + PRIVATE DINING CAPACITY

| ROOM         | SEATED | COCKTAIL |
|--------------|--------|----------|
| Buyout       | 210    | 300      |
| Semi-private | 120    | 200      |



