

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

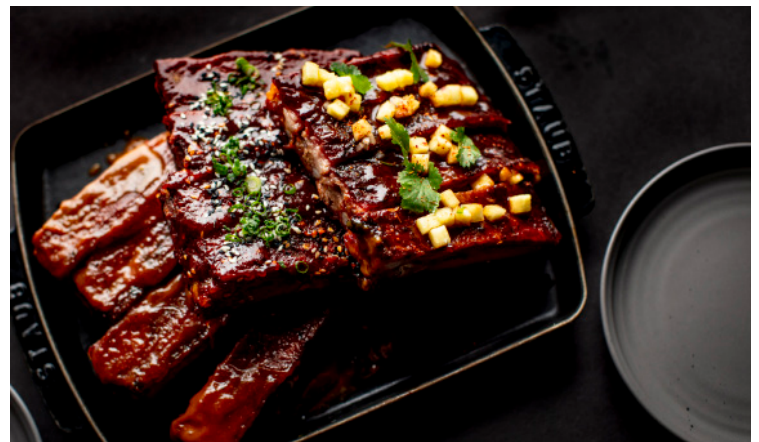
SAN FRANCISCO

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



GENERAL MANAGER

Jose Gorospe

SEMI-PRIVATE DINING

BUY OUT CAPACITY

210 seated | 300 cocktail

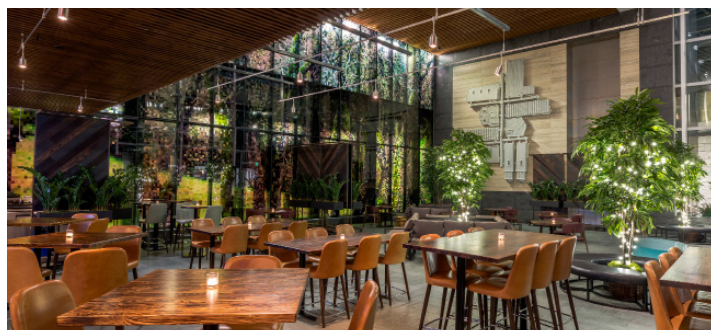
SEMI-PRIVATE

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

(This menu is offered for groups up to 51 guests. For groups over 51 this menu is offered buffet style)

STARTERS

select two (served family-style)

AYESHA'S FRESH BAKED CORNBREAD thaired currybutter (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

ROASTED FENNEL STUFFED SALMON fermented chili glaze, scallions, sesame

CARIBBEAN SPICED CHICKEN GF green seasonin', fresno chiles

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

MUSHROOM RISOTTO V (vegetarian entrée upon request) black trumpet mushroom, parmesan, black truffle

ADDITIONAL ENTRÉES \$15 PER PERSON

SIDES

select two (served family-style)

GARLIC FRIED RICE GF, VEG peas, egg, sesame

BROCCOLINI 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

CHURROS cheesecake dip with huckleberry compote, meyer lemon curd

menu pricing subject to change and not inclusive of beverages, tax, 6% 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

(This menu is offered for groups up to 51 guests. For groups over 51 this menu is offered buffet style)

AYESHA'S FRESH BAKED CORNBREAD thaired currybutter (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

'PEKING' SMOKED PORK BELLY BAO BUNS pickled cucumber, scallion, pork rind, bbq-hoisin

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

ROASTED FENNEL STUFFED SALMON fermented chili glaze, scallions, sesame

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

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

MUSHROOM RISOTTO **V** (vegetarian entrée upon request) black trumpet mushroom, parmesan, black truffle

ADDITIONAL ENTRÉES \$15 PER PERSON

SIDES

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

GARLIC FRIED RICE **GF, VEG** peas, egg, sesame

BROCCOLINI **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

CHURROS cheesecake dip with huckleberry compote, meyer lemon curd

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KEMURI MENU

\$95 PER PERSON, CHOICE OF ENTRÉE SEATED

(This menu is offered for groups of 25 guests and under)

STARTERS

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

AYESHA'S FRESH BAKED CORNBREAD thaired 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

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

ROASTED FENNEL STUFFED SALMON fermented chili glaze, scallions, sesame

CARIBBEAN SPICED CHICKEN GF green seasonin', fresno chiles

MISO-BROILED CHILEAN SEA BASS GF ginger dashi, scallion oil [ADDITIONAL \$15 PER PERSON]

MUSHROOM RISOTTO V (vegetarian entrée upon request) black trumpet mushroom, parmesan, black truffle

ADDITIONAL ENTRÉES \$15 PER PERSON

SIDES

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

GARLIC FRIED RICE GF, VEG peas, egg, sesame

BROCCOLINI 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

CHURROS cheesecake dip with huckleberry compote, meyer lemon curd

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KAPNOS MENU

§115 PER PERSON, CHOICE OF ENTRÉE SEATED

(This menu is offered for groups of 25 guests and under)

AYESHA'S FRESH BAKED CORNBREAD thaired 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

'PEKING' SMOKED PORK BELLY BAO BUNS pickled cucumber, scallion, pork rind, bbq-hoisin

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

ROASTED FENNEL STUFFED SALMON fermented chili glaze, scallions, sesame

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

FILET MIGNON **GF** sauce au poirve

MISO-BROILED CHILEAN SEA BASS **GF** ginger dashi, scallion oil [ADDITIONAL §15 PER PERSON]

MUSHROOM RISOTTO **V** (vegetarian entrée upon request) black trumpet mushroom, parmesan, black truffle

SIDES

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

GARLIC FRIED RICE **GF, VEG** peas, egg, sesame

BROCCOLINI **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

CHURROS cheesecake dip with huckleberry compote, meyer lemon curd

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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
- BROCCOLINI **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
- DOUBLE DUCK WINGS **GF** mango-habañero glaze, green seasonin'
- TEMPURA MUSHROOM **VEG** korean bbq sauce
- SMOKEY MAMA DEVILED EGG **VEG** trout roe, chives
- CHEF MICHAEL'S TUNA TARTARE **GF** endive, asian pear, scotch bonnet, pine nuts
- GRILLED ASPARAGUS SKEWER **VEG** chili-garlic crunch

DESSERT

- FRESH BAKED COOKIES valrhona chocolate, walnuts *CONTAINS NUTS
- DEVIL'S FOOD DARK CHOCOLATE CAKE whipped nutella, candied cocoa nibs
- CHURROS cheesecake dip with huckleberry compote, meyer lemon curd

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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

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SEMI-PRIVATE + PRIVATE DINING capacity

ROOM	SEATED	COCKTAIL
Buyout	210	300
Semi-private	120	200



INTERNATIONAL *Smoke*

CHEF | PROPRIETORS
MICHAEL MINA + AYESHA CURRY

