

# INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

# Smoke

## SAN FRANCISCO

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.



**CHEF | PROPRIETORS**  
**MICHAEL MINA + AYESHA CURRY**

301 Mission St  
San Francisco, CA 94105  
415.730.4591  
[events-sf@internationalsmoke.com](mailto:events-sf@internationalsmoke.com)

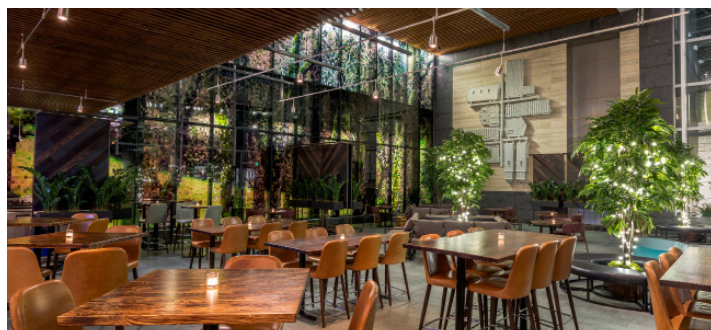
**BAR & LOUNGE**  
40 reception

**SEMI-PRIVATE**  
up to 120 seated | 200 reception

**BUY OUT CAPACITY**  
210 seated | 300 reception

**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)



# SMOKE LUNCH

**\$55 PER PERSON**

family style

## STARTERS

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

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

## MAINS

**ROASTED FENNEL STUFFED SALMON** fermented chili glaze, scallions, sesame

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

vegetarian or vegan options available upon request

## SIDES

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

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

## DESSERT

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

additional items available upon request.

**GF** Gluten Free • **VEG** Vegetarian • **V** Vegan • **CBV** Can Be Vegan • **CBGV** Can Be Gluten Free

Sales Tax, Minimum 20% Gratuity, and a 6% taxable set up fee not included - Menu items subject to change based on seasonal availability

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.



# FUEGO DINNER

**\$85 PER PERSON**

family style up to 50 guests | buffet style for 50 guests or more

## STARTERS

select two

**AYESHA'S FRESH BAKED CORNBREAD** thai red curry butter **\*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 \$10pp

## MAINS

select two

**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 supplement \$15pp

vegetarian or vegan options available upon request

additional mains \$15pp

## SIDES

select two

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

**GRILLED 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 \$6pp

## DESSERT

select one for

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

**CHURROS** cheesecake dip with huckleberry compote, meyer lemon curd

additional dessert \$10pp

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# MOSHI DINNER

**\$105 PER PERSON**

family style up to 50 guests | buffet style for 50 guests or more

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

## STARTERS

select three

**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 \$10pp

## MAINS

select two

**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 supplement \$15pp

vegetarian or vegan options available upon request

additional mains \$15pp

## SIDES

select three

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

**GRILLED 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 \$6pp

## DESSERT

select one

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

**CHURROS** cheesecake dip with huckleberry compote, meyer lemon curd

additional dessert \$10pp

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# KEMURI MENU

**\$95 PER PERSON, CHOICE OF ENTRÉE**

available up to 25 guests

## STARTERS

select three family style

**AYESHA'S FRESH BAKED CORNBREAD** thai red curry butter **\*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 \$10pp

## MAINS

select three for your guests to choose from

**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 **supplement \$15pp**

vegetarian or vegan options available upon request

additional mains \$15pp

## SIDES

select two family style

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

**GRILLED 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 \$6pp

## DESSERT

select one family style

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

**CHURROS** cheesecake dip with huckleberry compote, meyer lemon curd

additional dessert \$10pp

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# KAPNOS MENU

\$115 PER PERSON, CHOICE OF ENTRÉE SEATED

available up to 25 guests

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

## STARTERS

select three 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 \$10pp

## MAINS

select three for your guests to choose from

**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 supplement \$15pp

vegetarian or vegan options available upon request

additional mains \$15pp

## SIDES

select three family style

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

**GRILLED 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 \$6pp

## DESSERT

select one family style

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

**CHURROS** cheesecake dip with huckleberry compote, meyer lemon curd

additional dessert \$10pp

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# COCKTAIL RECEPTION PACKAGES

## 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  
select four passed canapés  
select five stationed platters  
select one dessert

## 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 **supplement \$15pp**

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

**GRILLED 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

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

**TEMPURA MUSHROOM VEG** korean bbq sauce

**SMOKEY MAMA DEVEILED 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

additional platters & passed canapés available upon request; additional cost per person

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# BEVERAGE PACKAGES

two hours of service for parties of 20 or more

## FULL BAR PACKAGE \$45 pp

two specialty cocktail options, well spirits, house wines (white, red, sparkling), seasonal beers

\$20 each additional hour, per person

## FULL BAR PREMIUM PACKAGE \$50 pp

two 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

**\$35ea two bottles maximum (750ml)**

\*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

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## SEMI-PRIVATE + PRIVATE DINING CAPACITY

ROOM	SEATED	COCKTAIL
Buyout	210	300
Semi-private	120	200



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