

INTERNATIONAL

FLAVOR FROM FIRE.

Smoke

Special Events

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.

International Smoke offers group dining for up to 120 guests in our atrium.
In addition to seated dining this space also accommodates 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.

Event Spaces

SEMI-PRIVATE
up to 120 seated
200 reception

BUY OUT CAPACITY
210 seated
300 reception

EVENTS-SF@INTERNATIONALSMOKE.COM

301 Mission St
San Francisco, CA 94105
415.730.4591



Smoke Lunch

Served family style | \$55 per person

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 FAROE ISLAND SALMON GF

ratatouille, basil, black olive tapenade aioli

ROASTED MARY'S CHICKEN GF

espelette butter, caramelized onion chicken jus

seasonal vegetarian pasta or seasonal grilled vegetables
available upon request

Dessert

DEVIL'S FOOD DARK CHOCOLATE CAKE

whipped nutella, candied cocoa nib

Sides

GARLIC FRIED RICE GF, VEG

peas, egg, sesame

GRILLED BROCCOLINI V, GF

chili-garlic crunch

additional items available upon request.

Fuego Dinner

family style up to 50 guests | buffet style for 50 guests or more | \$88 per person

Starters

SELECT TWO

AYESHA'S FRESH BAKED CORNBREAD
thai red curry butter *contains shellfish

DOUBLE DUCK WINGS
mango-habañero glaze, green seasonin'

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

CHEF MICHAEL'S TUNA TARTARE GF
endive, asian pear, scotch bonnet, pine nuts

Mains

SELECT TWO

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

ROASTED FAROE ISLAND SALMON GF
ratatouille, basil, black olive tapenade aioli

ROASTED MARY'S CHICKEN GF
espelette butter, caramelized onion chicken jus

'KOREAN-STYLE' BEEF SHORT RIB
cucumber kimchi, sesame-soy glaze (supplement \$15pp)

seasonal vegetarian pasta or
seasonal grilled vegetables
available upon request

additional mains \$17 pp

Sides

SELECT TWO

GARLIC FRIED RICE GF, VEG
peas, egg, sesame

GRILLED BROCCOLINI GF, V
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 CBVEG, GF
pickled ketchup

additional sides \$8pp

Dessert

SELECT ONE

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

KEY LIME PIE
chantilly, lemon curd

Moshi Dinner

family style up to 50 guests | buffet style for 50 guests or more | \$108 per person

Starters

AYESHA'S FRESH BAKED CORNBREAD

thai red curry butter *contains shellfish

SELECT THREE BELOW

DOUBLE DUCK WINGS

mango-habañero glaze, green seasonin'

TRUFFLE CAESAR CBGF, VEG

parmesan cheese, garlic streusel
sweet onion crema, truffle vinaigrette

HEIRLOOM TOMATO & AVOCADO V

stone fruits, cucumber, olive oil croutons
lemon tehina, oregano vinaigrette

'PEKING' SMOKED PORK BELLY BAO BUNS

pickled cucumber, scallion, pork rind, bbq-hoisin

CHEF MICHAEL'S TUNA TARTARE GF

endive, asian pear, scotch bonnet, pine nuts

additional starters \$10pp

Mains

SELECT TWO

ST. LOUIS CUT PORK RIBS GF

american barbecue, sliced pickles

ROASTED FAROE ISLAND SALMON GF

ratatouille, basil, black olive tapenade aioli

ROASTED MARY'S CHICKEN GF

espelette butter, caramelized onion chicken jus

'KOREAN-STYLE' BEEF SHORT RIB

cucumber kimchi, sesame-soy glaze (supplement \$15pp)

NEW YORK STRIP GF

red wine demi (supplement \$15pp)

RIBEYE GF

red wine demi (supplement \$20pp)

seasonal vegetarian pasta or
seasonal grilled vegetables
available upon request

additional mains \$17pp

Sides

SELECT THREE

GARLIC FRIED RICE GF, VEG

peas, egg, sesame

GRILLED BROCCOLINI GF, V

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 CBVEG, GF

pickled ketchup

additional sides \$8pp

Dessert

SELECT ONE

DEVIL'S FOOD DARK CHOCOLATE CAKE

whipped nutella, candied cocoa nib

KEY LIME PIE

chantilly, lemon curd

Kemuri Dinner

available up to 25 guests | \$98 PER PERSON, CHOICE OF ENTRÉE

Starters

SELECT THREE FAMILY-STYLE

AYESHA'S FRESH BAKED CORNBREAD
thai red curry butter *contains shellfish

DOUBLE DUCK WINGS
mango-habañero glaze, green seasonin'

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

HEIRLOOM TOMATO & AVOCADO V
stone fruits, cucumber, olive oil croutons
lemon tehina, oregano vinaigrette

CHEF MICHAEL'S TUNA TARTARE GF
endive, asian pear, scotch bonnet, pine nuts

additional starters \$10pp

Mains

SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

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

ROASTED FAROE ISLAND SALMON GF
ratatouille, basil, black olive tapenade aioli

ROASTED MARY'S CHICKEN GF
espelette butter, caramelized onion chicken jus

MISO YAKI BLACK COD GF
ginger dashi, scallion oil

NEW YORK STRIP GF
red wine demi (supplement \$15pp)

RIBEYE GF
red wine demi (supplement \$20pp)

seasonal vegetarian pasta or
seasonal grilled vegetables
available upon request

additional mains \$17pp

Sides

SELECT TWO FAMILY-STYLE

GARLIC FRIED RICE GF, VEG
peas, egg, sesame

GRILLED BROCCOLINI GF, V
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 CBVEG, GF
pickled ketchup

additional sides \$8pp

Dessert

SELECT ONE FAMILY STYLE

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

KEY LIME PIE
chantilly, lemon curd

Kapnos Dinner

available up to 25 guests | \$118 PER PERSON, CHOICE OF ENTRÉE

Starters

AYESHA'S FRESH BAKED CORNBREAD

thai red curry butter *contains shellfish

SELECT THREE FAMILY-STYLE BELOW

'PEKING' PORK BELLY BAO BUNS

bbq-hoisin sauce, pickled cucumber, scallion, pork rind

DOUBLE DUCK WINGS

mango-habañero glaze, green seasonin'

TRUFFLE CAESAR CBGF, VEG

parmesan cheese, garlic streusel
sweet onion crema, truffle vinaigrette

HEIRLOOM TOMATO & AVOCADO V

stone fruits, cucumber, olive oil croutons
lemon tehina, oregano vinaigrette

CHEF MICHAEL'S TUNA TARTARE GF

endive, asian pear, scotch bonnet, pine nuts

additional starters \$10pp

Mains

SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

ST. LOUIS CUT PORK RIBS GF

american barbecue, sliced pickles

ROASTED FAROE ISLAND SALMON GF

ratatouille, basil, black olive tapenade aioli

ROASTED MARY'S CHICKEN GF

espelette butter, caramelized onion chicken jus

FILET MIGNON GF

sauce au poivre

MISO YAKI BLACK COD GF

ginger dashi, scallion oil

NEW YORK STRIP GF

red wine demi (supplement \$15pp)

RIBEYE GF

red wine demi (supplement \$20pp)

seasonal vegetarian pasta or
seasonal grilled vegetables
available upon request

additional mains \$17pp

Sides

SELECT THREE FAMILY-STYLE

GARLIC FRIED RICE GF, VEG

peas, egg, sesame

GRILLED BROCCOLINI GF, V

chili-garlic crunch

BBQ SWEET POTATOES GF, VEG

smokey mama spice

SF GARLIC NOODLES

oyster sauce, wood ear mushrooms, parmesan

CLASSIC MAC VEG

american cheese, cheddar, parmesan

DUCK-FAT FRIES CBVEG, GF

pickled ketchup

additional sides \$8pp

Dessert

SELECT ONE FAMILY STYLE

DEVIL'S FOOD DARK CHOCOLATE CAKE

whipped nutella, candied cocoa nib

KEY LIME PIE

chantilly, lemon curd

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)

ROASTED MARY'S CHICKEN GF
espelette butter, caramelized onion chicken jus

GRILLED BROCCOLINI GF, V
V, GF chili-garlic crunch

BBQ SWEET POTATOES GF, V
smokey mama spice

Passed Canapes

'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

TA'AMEYA V
egyptian falafel, tahina, salata baladi

Dessert

FRESH BAKED COOKIES
valrhona chocolate, walnuts *contains nuts

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

KEY LIME PIE
chantilly, lemon curd

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

Beverage Packages

two hours of service for parties of 20 or more

FULL BAR PACKAGE \$48 PP

two specialty cocktail options, well spirits, house wines (white, red, sparkling), seasonal beers
\$24 each additional hour, per person

FULL BAR PREMIUM PACKAGE \$60 PP

two specialty cocktail options, premium spirits, house wines (white, red, sparkling), seasonal beers
\$30 each additional hour, per person

WINE + BEER PACKAGE \$40 PP

house wines (white, red, sparkling), seasonal beers
\$19 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

The Atrium



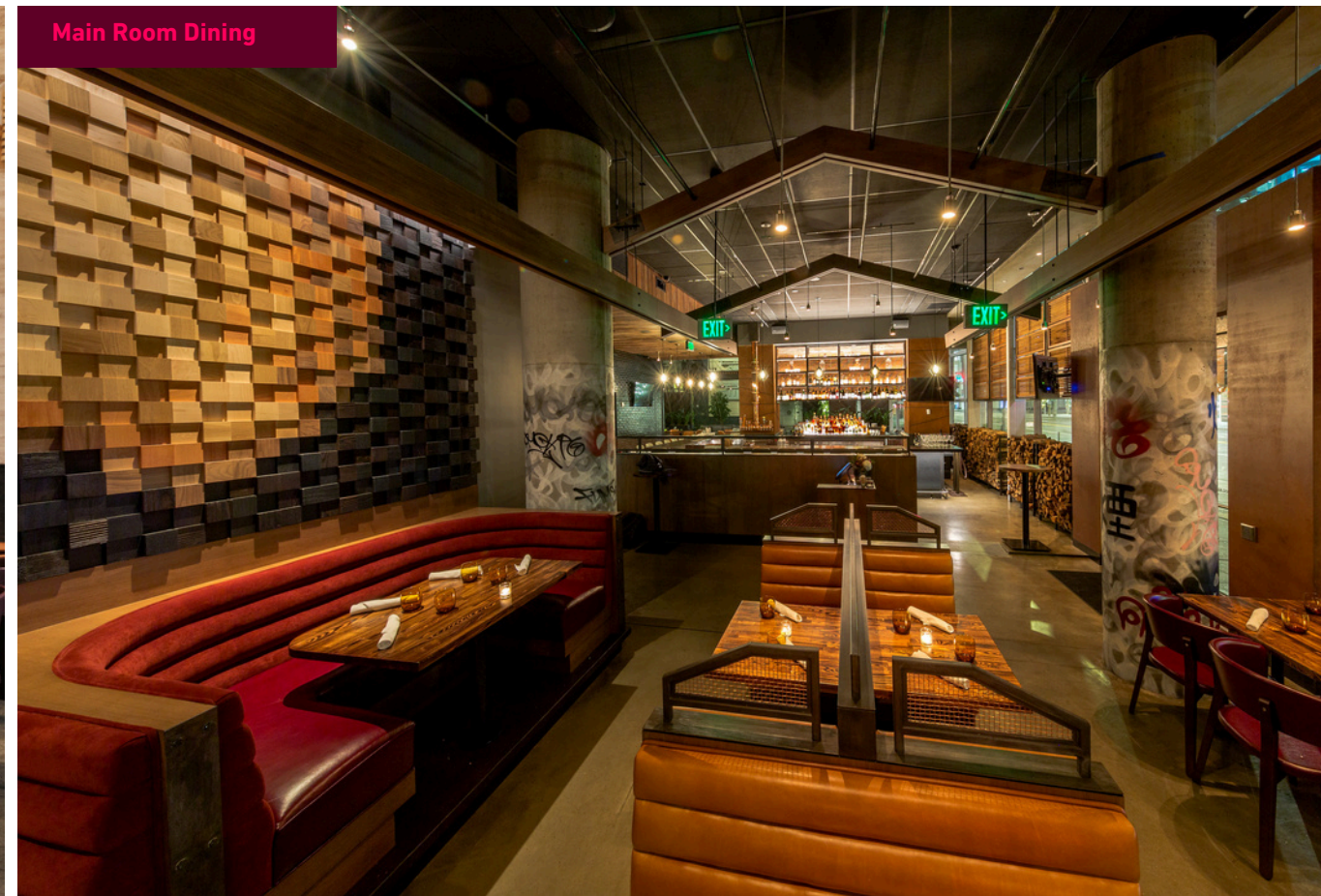
Bar Area



The Atrium

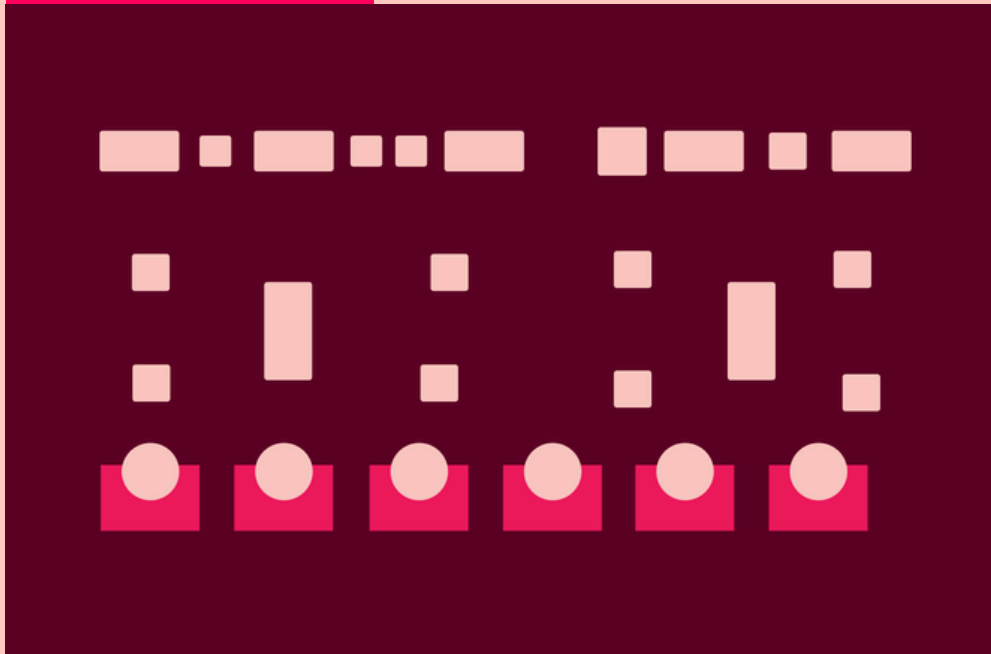


Main Room Dining

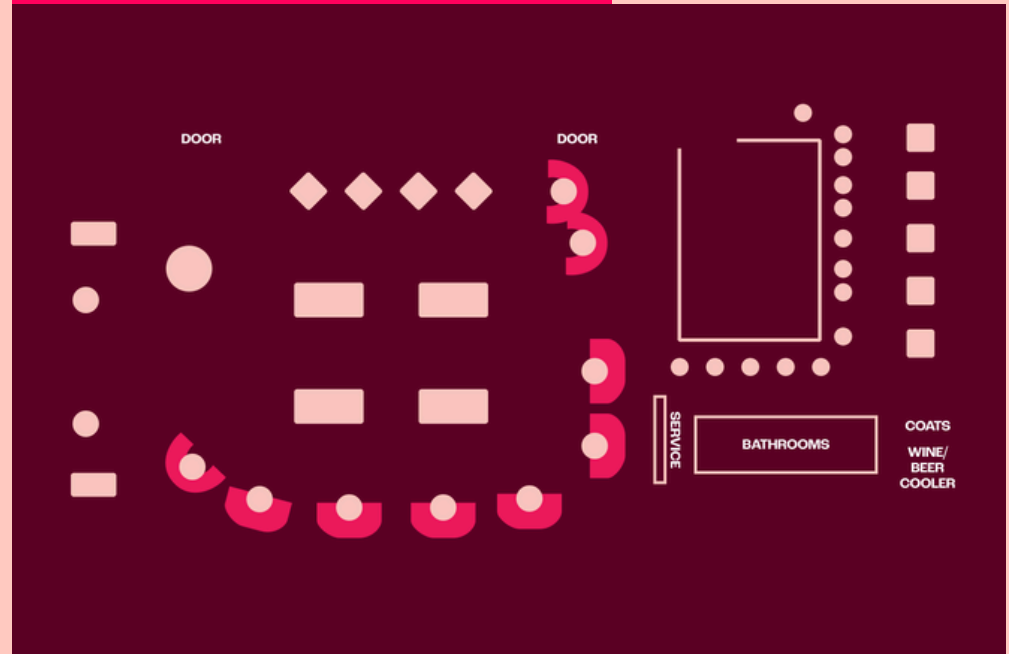


Floor Plans

Main Room Dining



The Atrium / Private Dining Rooms



The Team



INTERNATIONAL SMOKE
301 Mission St
San Francisco, CA 94105
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CHEF MICHAEL MINA, CHEF PARTNER

Michael Mina is the chef, founder and executive chairman of Mina Group, an award-winning restaurant management company with a collection of over 30 chef-driven concepts across the country that showcase the best of food, wine and spirits.

Born in Cairo, Egypt and raised in Ellensburg, Washington, Chef Michael Mina began his epicurean journey at the Culinary Institute of America in Hyde Park, NY. During his formal schooling, he spent his weekends sharpening his skills by working alongside Chef Charlie Palmer's kitchen at the upscale Aureole in New York City. In 1993, Chef Mina became the executive chef of acclaimed AQUA in San Francisco, being recognized for his contributions to the culinary world by the James Beard Foundation as Rising Star Chef of the Year (1997) and Best Chef: California (2002.)

With the drive and desire to provide his unique perspective on elevated dining experiences to guests across the globe, Chef Mina's culinary and business vision ultimately led to the founding of MINA Group. With deep roots in San Francisco - a city the Chef Mina has always held close to his heart - MINA Group now expands from coast to coast with restaurants in the Bay Area, Los Angeles, New York, Hawaii and beyond.

Throughout his illustrious career, Chef Mina has been honored with additional numerous accolades including a Michelin star at MICHAEL MINA (2012-2018), James Beard Foundation's "Who's Who of Food & Beverage" inductee (2013), Gayot's Restaurateur of the Year (2011), Bon Appétit's Chef of the Year (2005), and more. He was most recently named one of the "50 Most Powerful People in American Fine Dining" by Robb Report magazine (2023).

CHEF + PROPRIETORS

Michael Mina & Ayesha Curry

Contact

Get in touch for more information
and to start planning your event.

events-sf@internationalsmoke.com

