

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

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



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

menu pricing subject to change and not inclusive of beverages, tax, 6% setup fee or service charges

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

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

menu pricing subject to change and not inclusive of beverages, tax, 6% setup fee or service charges

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 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

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

menu pricing subject to change and not inclusive of beverages, tax, 6% setup fee or service charges

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

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

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

menu pricing subject to change and not inclusive of beverages, tax, 6% setup fee or service charges

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

\$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

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

menu pricing subject to change and not inclusive of beverages, tax, 6% setup fee or service charges

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

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

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

menu pricing subject to change and not inclusive of beverages, tax, 6% setup fee or service charges

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



