

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

DEL MAR

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

3387 Del Mar Heights Road
San Diego, CA 92130
(619) 331-4528



GENERAL MANAGER

Alex Farris

EXECUTIVE CHEF

Ryan Orlando

SEMI-PRIVATE + PRIVATE DINING

PRIVATE ROOM

30 seated | 40 cocktail

MAIN PATIO

55 seated | 65 cocktail

FULL RESTAURANT

255 seated | 350 cocktail

BAR PATIO

20 seated | 35 cocktail

FULL PATIO

75 seated | 100 cocktail

Email: events-dm@internationalsmoke.com

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WOODFIRED
STEAKS | SEAFOOD | RIBS

Thank you for your interest in an unforgettable experience at International Smoke. Our accommodations are perfect for a wide range of occasions, and we pride ourselves on flawless execution of events large and small. Our event menus have a broad variety of flavors so you can provide an ideal selection for your guests. Whether your visiting us for a private dining event, lunch, dinner or happy hour, let us handle every detail while you enjoy an incredible experience at International Smoke.

Contact us for more details!

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LUNCH MENU

\$29 FAMILY-STYLE

STARTERS

select two

AYESHA'S FRESH BAKED CORNBREAD thai red curry butter

ARUGULA fennel, stone fruit, marcona almond, ricotta salata, poppyseed dressing

MAMA MINA'S FALAFEL hummus, pomegranate, endive crudite, tomato jam

TOMATO SALAD tinkerbell pepper, tomato, olives, capers, feta cheese, oregano vinaigrette

'INSTANT' BACON BAO BUNS pork belly, five-spice, sweet chili sauce, chili water

ADDITIONAL STARTERS \$8 PER PERSON

WOODFIRED FROM AROUND THE WORLD

select two

ST. LOUIS CUT PORK 1/2 RACK OF RIBS american barbecue & korean sesame-gochujang

CEDAR-SMOKED SALMON sweet corn, red onion, cherry tomatoes, zucchini coconut-curry

THE DOUBLE CHEESEBURGER the BUTCHERY beef, secret sauce, caramelized onions, pickles

\$15 SUPPLEMENT PER PERSON

NEW YORK STRIP STEAK grilled barbecue onions, house steak sauce

ADDITIONAL ENTREES \$14 PER PERSON

SUGAR RUSH

HOUSEMADE WARM COOKIES valrhona chocolate chips, toasted walnuts

COFFEE AND TEA INCLUDED

menu pricing subject to change and not inclusive of beverages, tax, 3% event fee or gratuity.

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LUNCH MENU

\$35 INDIVIDUALLY PLATED | 24 GUEST MAXIMUM

guests select one option from each course

STARTERS

- JAMAICAN JERK CHICKEN CUTLETS** mango-scotch bonnet pepper glaze
MAMA MINA'S FALAFEL hummus, pomegranate, endive crudite, tomato jam
QUINOA & KALE avocado, cucumber, radish, sunflower seeds, ginger vinaigrette
TRUFFLE CAESAR gem lettuce, sweet onion crema, parmesan cheese, truffle dressing

WOODFIRED FROM AROUND THE WORLD

- TOGARASHI FRIED CHICKEN** pickled carrots, spicy kewpie mayo
MORRO BAY BLACK COD garlic fried rice, scallions, bok choy, chinese black bean sauce
CEDAR-SMOKED SALMON sweet corn, red onion, cherry tomatoes, zucchini coconut-curry
ST. LOUIS CUT PORK 1/2 RACK OF RIBS american barbecue & korean sesame-gochujang

SUGAR RUSH

- HOUSEMADE WARM COOKIES** valrhona chocolate chips, toasted walnuts

COFFEE AND TEA INCLUDED

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THOROUGHbred DINNER MENU

\$70 FAMILY-STYLE

STARTERS

select three

AYESHA'S FRESH BAKED CORNBREAD thai red curry butter

JAMAICAN JERK CHICKEN CUTLETS mango-scotch bonnet glaze

ARUGULA SALAD shaved fennel, marcona almonds, poppy seed dressing

TOMATO SALAD tinkerbell pepper, tomato, olives, capers, feta cheese, oregano vinaigrette

MAMA MINA'S FALAFEL hummus, pomegranate, endive crudite, tomato jam

'INSTANT' BACON BAO BUNS pork belly, five-spice, sweet chili sauce, chili water

ADDITIONAL STARTERS \$8 PER PERSON

WOODFIRED FROM AROUND THE WORLD

select three

ST. LOUIS CUT PORK 1/2 RACK OF RIBS american barbecue & korean sesame-gochujang

CEDAR-SMOKED SALMON sweet corn, red onion, cherry tomatoes, zucchini coconut-curry

GRILLED 'SINALOAN' STYLE MARY'S CHICKEN achiote, chili, sweet potatoes, avocado

MORRO BAY BLACK COD garlic fried rice, scallions, bok choy, chinese black bean sauce

NEW YORK STRIP STEAK grilled barbecue onions, house steak sauce

ADDITIONAL ENTREES \$14 PER PERSON

SIDES

select two

JALAPENO CREAM CORN **MUSHROOM FRIED RICE**
WOOD-FIRED BROCCOLINI **RIB TIP MAC & CHEESE**

ADDITIONAL SIDES \$6 PER PERSON

SUGAR RUSH

HOUSEMADE WARM COOKIES valrhona chocolate chips, toasted walnuts

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THOROUGHbred DINNER MENU

\$75 INDIVIDUALLY PLATED | 24 PERSON MAXIMUM

guests select one option from each course

STARTERS

SHRIMP COCKTAIL horseradish-lime cocktail

KAMPACHI SASHIMI crispy onions, serrano chili, yuzu ponzu

JAMAICAN JERK CHICKEN CUTLETS mango-scotch bonnet glaze

TRUFFLE CAESAR gem lettuce, sweet onion crema, parmesan cheese, truffle dressing

WOODFIRED FROM AROUND THE WORLD

8 OZ FILET MIGNON grilled barbecue onions, house steak sauce

CEDAR-SMOKED SALMON sweet corn, red onion, cherry tomatoes, zucchini coconut-curry

GRILLED 'SINALOAN' STYLE MARY'S CHICKEN achiote, chili, sweet potatoes, avocado

ST. LOUIS CUT PORK 1/2 RACK OF RIBS american barbecue & korean sesame-gochujang

\$15 SUPPLEMENT PER PERSON

SMOKED KOREAN BONE-IN SHORT RIB steamed white rice, kimchi, toasted sesame

SUGAR RUSH

SUGAR AND SCRIBE KEY LIME PIE ginger snap graham crust, whipped cream

HOUSEMADE WARM COOKIES valrhona chocolate chips, toasted walnuts

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PHARMACEUTICAL MENU

\$125 PER PERSON INCLUDING TAX + GRATUITY | FAMILY-STYLE

SALADS FROM THE GARDEN

select two

TRUFFLE CAESAR gem lettuce, sweet onion crema, parmesan cheese, truffle dressing

ARUGULA SALAD shaved fennel, plums, marcona almond, poppy seed dressing

JAMAICAN JERK CHICKEN CUTLETS mango-scotch bonnet glaze

WOODFIRED FROM AROUND THE WORLD

select three

8 OZ FILET MIGNON grilled barbecue onions, house steak sauce

½ RACK OF ST. LOUIS STYLE PORK RIBS american barbeque, fries

MORRO BAY BLACK COD garlic fried rice, scallions, bok choy, chinese black bean sauce

GRILLED 'SINALOAN' STYLE MARY'S CHICKEN achiote, chili, sweet potatoes, avocado

CEDAR-SMOKED SALMON sweet corn, red onion, cherry tomatoes, zucchini coconut-curry

SUGAR RUSH

select two

VALRHONA CHOCOLATE MOLTEN CAKE candied almond crunch

SUGAR AND SCRIBE KEY LIME PIE ginger snap graham crust, whipped cream

MARKET STRAWBERRY SHORTCAKE lemon-olive oil cake, sicilian pistachio crumble

UNLIMITED COFFEE, TEA AND SOFT DRINKS INCLUDED

2 alcoholic drinks per person included (beer, wine or house signature cocktail)



ADDITIONS + RECEPTIONS

PASSED CANAPÉS

per dozen

PORK BELLY BAO BUNS	\$50
BURRATA CROSTINI	\$42
PULLED PORK SLIDERS	\$46
PULLED PORK TOSTONES	\$46
VEGETABLE TOSTONES	\$42
MAC & CHEESE CUPS	\$42
TOM KHA SOUP CUPS	\$48
AVOCADO QUINOA CUPS	\$42
CRISPY BELLY SKEWERS	\$42
CAULIFLOWER & TAHINA SKEWERS	\$42
FRIED JERK CHICKEN SKEWERS	\$46

ADDITIONS + RECEPTIONS

STATIONED PLATTERS

ARTISAN CHEESE PLATTER \$100 (serves 12)
three cheeses, nuts, dried fruits + crackers

CHARCUTERIE PLATTER \$110 (serves 12)
three meats, traditional accoutrements

FARMERS MARKET CRUDITÉ \$55 (serves 12)
crisp market vegetables, three dips

CHILLED SEAFOOD PLATTER \$150 (serves 12)
chilled oysters, crab, shrimp

STATIONED SERVICE

RIBS & ROCKS \$30 per person
oysters on the half shell, smoked american bbq ribs

GRAND SHELLFISH DISPLAY \$45 per person
oysters, gulf shrimp, lobster tail and crab

SMOKED PRIME RIB ROAST \$35 per person
cooked low & slow, au jus

SMOKED KOREAN SHORT RIB BOSSAM \$35 per person
sticky rice, bibb lettuce

BEVERAGE PACKAGES

for groups 20 and larger, based on 2 hour bar service

FULL BAR PACKAGE \$40 pp

2 specialty cocktail options, well spirits,
house wines (white, red, sparkling), seasonal beers
\$10 each additional hour, per person

FULL BAR PREMIUM PACKAGE \$50 pp

2 specialty cocktail options, premium spirits,
house wines (white, red, sparkling), seasonal beers
\$15 each additional hour, per person

WINE & BEER PACKAGE \$30 pp

house wines (white, red, sparkling), seasonal beers
\$8 each additional hour, per person

PREMIUM WINE UPGRADE \$15 pp

*if you do not wish to select a bar package,
all beverage will be charged based on consumption

ADDITIONAL INFORMATION

CORKAGE POLICY

\$25 for each bottle up to (2) bottles (750ml)
then \$50 for every additional bottle

CAKE CUTTING FEE

\$5 per person

NO VALET PARKING AVAILABLE

please allow time to find street parking or nearby garages

PRIVATE DINING CAPACITIES

ROOM	SEATED	COCKTAIL
private room	30	40
bar patio	20	35
main patio	55	65
full patio	75	100
full restaurant	255	350





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