



HOURS
Monday- Thursday
11am- 10pm

Friday
Bar: 11am- Midnight
Kitchen: 11am- 10pm

Saturday
Bar: 11am- Midnight
Kitchen: 11am- 10pm

Sunday
Wine Shop Only
11am- 6pm

EXECUTIVE CHEF
Carlton Smith

MONDAY
Enjoy Wine Bottles
in the Bistro
at the Retail Price!

PRIX FIXE MENU
(CHANGES MONTHLY)
Monday & Tuesday
3 Courses \$25
with Wine \$35

WEDNESDAY
WINE TASTING
5-7pm
\$10 per person
includes hors d'oeuvres

WINEMAKER
DINNERS
Ask for info about
the next dinner

20% gratuity added for
parties of 6 or more.

Please ask for separate
checks prior to ordering.
There is a maximum of 4
separate checks per party.

** Consumer Advisory:
Consuming raw or undercooked
meats, poultry, seafood,
shellfish, or eggs may increase
your risk of foodborne illness.*

LUNCH

SMALL PLATES

58° Mac 'n Cheese a creamy blend of artisanal cheese & pasta with a panko crust 8

Blackened Ahi Bites cajun dusted seared sashimi grade tuna, served over a bed of baby greens with whole grain Dijon mustard aioli 12

Bruschetta (*enjoy alone or in a selection of up to four*) 9

- Tomato, caper & cilantro
- Artichoke pesto & Pecorino Romano
- Sun dried tomato & goat cheese
- Sweet fig & gorgonzola cheese

Artisanal Cheese Plate with crostini, fig preserve, mixed nuts & fresh fruit

- Chef's Selection of four cheeses 16
- Chef's Selection of two cheeses 10

SOUP & SALADS

Soup du Jour cup 3 bowl 5

58° Niçoise seared ahi tuna, field greens, cucumber, Kalamata olives, vine-ripened tomato, green beans, Yukon potato, hard-boiled egg, anchovy & house dressing 12

Caesar Salad freshly tossed romaine hearts with herbed croutons, Parmigiano-Reggiano & house-made caesar dressing 8
add grilled chicken 4 add grilled shrimp 5 add grilled salmon 6

Southern Spinach Salad baby spinach, hard-boiled egg, candied pecans, lemon aioli drizzle & crumbled bacon dressing 9
add grilled chicken 4 add grilled shrimp 5 add grilled salmon 6

Southwest Sunflower Chicken Salad sunflower seed flour-crust chicken breast over a bed of Napa cabbage & mixed greens, with red & green bell peppers, spring onion, orange segments & a mint lime dressing 12

Cobb Salad field greens with bacon, onions & tomatoes, blue cheese, egg, turkey & ham with choice of dressing 12

Spring Mediterranean Salad baby spinach, artichokes, Kalamata olives & red onion, topped with goat cheese & a garlic thyme vinaigrette 9
add grilled chicken 4 add grilled shrimp 5 add grilled salmon 6

Soup & Salad garden salad with house dressing & bowl of soup du jour 8

SANDWICHES (*with choice of signature slaw, pasta salad, or potato chips*)

58° Steak Sandwich sautéed mushroom & onion, roasted peppers, Brie & house-made honey mayo on a hoagie roll 12

Willcox Panini grilled chicken breast, Willcox mesquite smoked bacon, baby arugula, aged sharp cheddar, & honey-Paris mustard aioli on sourdough 11

Smoked Turkey Panini artichoke pesto, baby arugula, & dill Havarti on rosemary focaccia 9

Reuben corned beef, cole slaw, melted swiss, & Thousand Island dressing on toasted marble rye 10

Club Panini sliced ham & turkey, smoked bacon, swiss & aged sharp cheddar cheese, lettuce, tomato & an herb aioli on sourdough 11

Roasted Vegetable Panini crimini mushrooms, roasted red bell peppers, red onions & spinach with mozzarella cheese & three herb aioli on rosemary focaccia 9

Bistro Burger Angus burger with red onion marmalade & blue cheese on a caramelized onion roll 12

LARGE PLATES

Coq au Vin classic French stewed chicken in red wine with onions, mushrooms, and bacon, served with truffled Yukon gold potatoes 16

Pesto Pasta house-made pesto cream sauce and penne pasta 12
(add grilled chicken for 3, or grilled shrimp for 5)

Chef's Specials Prepared Daily

SIDE ORDERS

Garden Salad 4 Sautéed Vegetables 3

SWEET ENDINGS

Please ask your server for a copy of the dessert menu, and about today's specials.



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DINNER

SMALL PLATES

Soup du Jour cup 3 bowl 5

French 58 our unique twist on classic French onion soup, with gruyere gratin on a crostini 7

Ahi Tuna Nachos spicy sashimi grade ahi tuna seared rare with tomatillo-pineapple salsa, wontons & wasabi aioli 12

Escargots a la Bourguignonne sautéed snails, brandy & Pinot Noir garlic butter 11

58° Mac 'n Cheese a creamy blend of artisanal cheese & pasta with a panko crust 8

Blackened Ahi Bites cajun dusted seared sashimi grade tuna, served over a bed of baby greens with whole grain Dijon mustard aioli 12

Caprese Salad vine-ripened tomato, mozzarella, basil, & balsamic reduction with a pesto drizzle 9

Bruschetta (*enjoy alone or in a selection of up to four*) 9

- Tomato, caper & cilantro
- Artichoke pesto & Pecorino Romano
- Sun dried tomato & goat cheese
- Sweet fig & gorgonzola cheese

Artisanal Cheese Plate with crostini, fig preserve, mixed nuts & fresh fruit

- Chef's Selection of four cheeses 16
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LARGE PLATES

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add grilled chicken 4 add grilled shrimp 5 add grilled salmon 6

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Southwest Sunflower Chicken Salad sunflower seed flour-crust chicken breast over a bed of Napa cabbage & mixed greens, with red & green bell peppers, spring onion, orange segments & a mint lime dressing 12

58° Steak Sandwich sautéed mushroom & onion, roasted peppers, Brie & house-made honey mustard on a hoagie roll, with pasta salad 12

Bistro Burger Angus burger with red onion marmalade & blue cheese on a caramelized onion roll, served with pasta salad or potato chips 12

Roasted Vegetable Panini crimini mushrooms, roasted red bell peppers, red onions & spinach with mozzarella cheese & three herb aioli on rosemary focaccia, with pasta salad 9

Willcox Panini grilled chicken breast, Willcox mesquite smoked bacon, baby arugula, aged sharp cheddar, & honey-Paris mustard aioli on sourdough, with pasta salad 11

Pesto Pasta house-made pesto cream sauce & penne pasta 12

add grilled chicken 4 add grilled shrimp 5 add grilled salmon 6

Duck Cassoulet Vol-au-vent a rich, slow-cooked traditional white bean stew with duck confit & root vegetables, set into a puff pastry 18

Pan Sautéed Filet Mignon with an ancho chile, Arizona honey demi-glaze, cilantro potato purée & vegetable du jour 24

Trout Almondine with Bhutanese red rice & vegetable du jour 16

Coq au Vin classic French stewed chicken in red wine with onions, mushrooms, and bacon, served with truffled Yukon gold potatoes 16

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- Garden Salad 4
- Sautéed Vegetables 3

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