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Kosher Information Bureau Updates & Alerts

Beis Medrash Mordechai Yaakov

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ALCOHOLIC BEVERAGES



At most parties and “simchas” today, we find many people enhancing their level of celebration with the help of some form of alcoholic beverage. Indeed,

a well-chosen bottle of wine or liquor makes a perfect gift for almost any occasion. And what better identifies a *Kiddush* in any *shul* or Jewish home worldwide than the familiar bottles of fine whiskeys and alcoholic beverages on the table? The joyous cry of “L’chaim” has been passed down from one generation to the next and is still conveyed today at *simchas*. Shabbos, Yom Tov, Motza’ei Shabbos, *Pidyon Haben*, Purim, Pesach, Weddings, and *Brissim* — no matter the occasion, wine plays an important role. Even in the *Bais Hamikdash*, wine was part of the *Avodah*. Chazal (*Pesachim* 109a) tell us, “*Ein simcha ela b’basar v’yayin*,” underscoring the idea that, when used properly, wine can be the source of happiness.

No less important is the knowledge that the kosher consumer must have today regarding the kosher status of the many alcoholic beverages available on the market. As with most edible products on the market, alcoholic beverages can have their share of headaches and pitfalls for the kosher consumer. For instance, vermouth, sangria, champagne, sherry brandy, cognac, and some liqueurs and cordials, all require supervision because they are wine-based or may contain wine as an ingredient. All flavoring, particularly in liquors, requires a strong *hechsher*, as many flavors are not kosher. There is even a brand of fresh apples sold nationally that are first soaked in non-kosher grape

juice before sale. All wines, grape juice, balsamic vinegar, and wine flavoring must have careful, reliable supervision.

Wine



There are few edibles which have the status of a truly social food. One group of delicacies, though, is universally considered classy, even though they may be inexpensive and simple: wines.

History of wine

Adam Harishon and his wife Chava may have been the first to enjoy a drink of wine. There is an opinion that the עץ הדעת was a grape vine that was used to make wine (*Berachos* 40a). The *Sefer Yad Dovid* (סימן ז') calculates that Adam Harishon drank 926 *lugim* of wine from the *Eitz HaDaas*!

Noach is clearly mentioned in the Torah as planting a vineyard after leaving the *Teivah* (Ark) and drinking too much wine from its production (*Bereishis* 9:20).

It seems the earliest halachic reference in text would be the Mishnah (*Berachos* 6:1), followed by the Tosefta (*Berachos* 4:3), and scores of places in the Gemara (e.g., *Berachos* 17b, *Shabbos* 77a, *Eiruvin* 27b, *Pesachim* 106a, and numerous others).

The Gemara (*Berachos* 33a) explains that the use of wine for *Kiddush* was instituted by the *Rabbanan* at the time of the Second *Bais Hamikdash*. *Tosafos* (*Pesachim* 106a – ד"ה זוכרהו על היין) mentions two sources from *Tanach* as a *remez* connecting wine with *Kiddush*.

Why do Jews say “L’chaim” before drinking wine? The דעת זקנים מבעלי התוספות (*Vayikra* 10:9) explain as follows. As

mentioned above, according to one opinion in Chazal, the fruit of the Tree of Knowledge which Adam Harishon unfortunately ate were grapes, which he made into wine. Adam's punishment was death. When misused, wine brings death to the world. On the other hand, the Gemara (*Shabbos* 67b) quotes R' Akiva's toast at his son's wedding: "May wine and life be placed in the mouths of the Rabbis; may life and wine be placed in the mouths of the Rabbis and their students." When used properly, wine offers wisdom and insight.

Traditionally, wine is offered to mourners to comfort them (*Sanhedrin* 70a, based on *Mishlei* 31:6). Wine is also given to a man prior to his execution (*Sanhedrin* 43a).

The custom in Spain was to say *L'chaim* before *Kiddush*, and some Sephardim follow this *Minhag* (*Birkei Yosef* 174:3; *Kaf HaChaim* 167:108-109).

Kosher wine



Needless to say, the vast majority of wines on the market today are not kosher. Unlike some alcoholic products, there are no wines or grape juice commercially available in the world that do

not require a reliable *hechsher*.

This winemaking process, from grape to wine glass, yields what may be the simplest and, at the same time, most complex liquid in existence. Simple, because in its most basic state, it is nothing more than fermented grape juice. Complex, because its nuances are boundless, given the



countless variables of grape types, processing, and aging. The basic ingredient is the grape, which consists of water, sugar, acid, and tannin.

Currently, kosher wines are being produced in such places as Spain, Chile, Italy, France, New York, California, Israel, South Africa, and Australia, among others.

The wine industry in Israel was greatly enhanced in 1906 when Baron Edmond de Rothschild gave two vineyards and wineries to the Jewish community in *Eretz Yisroel*. One was in Rishon LeZion, near Tel Aviv. The other location was Zichron Yaakov, near Haifa. Several species of grape vines were added from Europe as well as the Riesling grape variety from Germany. Most types of grapes that are used in kosher wines today are **Merlot**, **Cabernet**

Sauvignon, **Sauvignon Blanc**, and **Concord**. Today, over 300 vineyards in Israel produce over 40 million bottles a year, many award-winning. **Herzog** Wine Cellars in Oxnard, California, **Covenant** Wine in Berkeley, and **Hagafen** Cellar of Napa Valley are OU-certified and have wine tasting available.

How wine is made



Preparation — The grapes are crushed and destemmed in a machine, then poured into a wood, steel, cement, or fiberglass fermentation vat. For white wine, the skins usually are removed immediately after crushing. Sulphur dioxide as an antiseptic may be added before fermentation.

Fermentation — Natural yeasts start the fermentation when the temperature exceeds 65 degrees, but cultured yeasts, developed to suit a certain grape or wine style, are added to speed and control the process. In red wines, the grape mixture is heated, usually to about 75 degrees. In most white wines, a cooler fermentation is preferred. When the sugar is almost completely converted to alcohol, the fermentation ends.

During fermentation, sugar or sterilized grape juice may be injected for sweetness, acids for tartness, and certain flavorings, like oak shavings, may be added to provide extra tannin.

Maturation — Most red wine is filtered, then aged from a few months to many years. The better reds draw complex flavors from oak barrels. White wines generally are stored briefly and away from air in concrete or cement tanks. During maturation, the wine is filtered and clarified, often employing several additives.

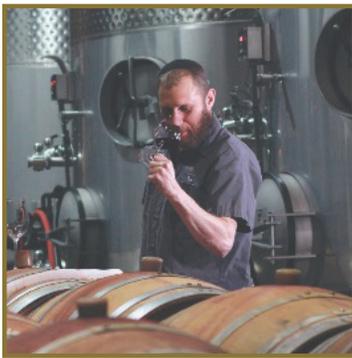
Bottling — Most white wines are bottled within 9 months after harvest, while red wines are bottled between 2 and 10 years after picking. Wines continue to age in the bottle, with acid and tannin softening over time. Fine red wines may continue to improve for 30 years or longer.



Raisin wine is soaked dried grapes and is made with water, usually a 3-to-1 ratio.

Grape Juice — usually from concord and muscat grapes. The grape must is cooked at 180 degrees, which prevents bacterial growth. In most cases this renders it *יין מבושל* — cooked grape juice. Non-*mevushal* grape juice is clearly listed as such on the back label due to flash pasteurization.

Kosher Winemaking



The basic process and ingredients used in all winemaking is also used to produce kosher wine. There are, however, many important distinctions.

All **ingredients** and **machinery** are inspected for past production.

The tanks, pipes, etc.

need to be cleaned and *kashered* before kosher wine production begins. Kosher wine must be produced by *Shomer Shabbos* Jews. Therefore, many *Mashgichim* will be stationed throughout the winery as they are required to perform all actions needed for production; they must be the “winemakers” of this wine.

I visited a winery in California that was producing kosher wine certified by a Kashrus agency that I do not recommend. Only one *Mashgiach* was in attendance. The following week, the kosher run was supervised by a recommended *hechsher*. The new *Hashgacha* required **17 *Mashgichim*** to produce kosher wine! This intense involvement starts after the grapes are ready to crush and is done 24 hours a day. Until wine is cooked or pasteurized, it must be handled only by *Shomer Shabbos* individuals.

What makes wine Kosher, and some concerns:

There are different Halachic issues and concerns concerning kosher wine:

1. ***Yayin Nesech***: This is defined as wine that was poured for idol worship. Such wine is strictly forbidden *מדאורייתא* (from the Torah) for any consumption or benefit (Rambam, *Hilchos Avodah Zarah* 7:2). The non-Jew is allowed to transport the grapes, dump them for crushing, and even touch it as long as it is still in the fruit stage. Once the grapes and liquid are separated, it is called wine. (ש"ע י"ד קכ"ג סעי' י"ז)
2. ***Stam Yeinam***: This is wine produced by non-Jews or by non-*Shomer Shabbos* Jews. It is *אסור מדרבנן*, and is considered non-kosher unless it was first cooked/pasteurized at about 175 degrees or higher. The Gemara in *Avodah Zarah* (36b) explains that the prohibition of *סתם יינם* was instituted by Chazal as a safeguard against intermarriage, since wine is a very social beverage. Although other such safeguards, like *pas akum* and *bishul akum*, were only prohibited for consumption but are permitted to benefit from, Chazal (*Avodah Zarah* 29b) attached an *איסור הנאה* on *Stam Yeinam* because of the additional possibility that it may have been used in actual idol worship (ע"י מנלן (תוס' שם ד"ה יין מנלן). Therefore, even when we know the wine was not made to worship idols, it is still not kosher. Although, as mentioned, *Stam Yeinam* *מדינא דגמרא*, *איסור בהנאה*, the Rema (בשם הטור,) writes that since nowadays it is uncommon for non-Jews to pour wine for idolatry, this type of non-kosher wine is only *אסור באכילה* — forbidden to drink but permitted to derive benefit from (e.g., by selling it, giving it away, etc.). So, in a circumstance of necessity, one is allowed to sell or give non-kosher wines to non-Jews. For further information, see the Gemara in *Shabbos* (י"ז:) and the Gemara in *Avodah Zarah* (כ"ט:, ל"ו:, וכל פרק בתרא שם).
3. **Kosher wine ingredients process and concerns**: Wine produced by strictly *Shomer Shabbos* Jews from all kosher ingredients and processes. This restriction of only *Shomer Shabbos* personnel producing the wine until it is *mevushal* includes the finings (i.e., the removal of unwanted particles) as well as operating machinery.
4. ***Yayin Mevushal***: Cooked/pasteurized wine: The *Yerushalmi* (*Terumos* 11:1 – 55a) defines cooked wine as the temperature at which wine evaporates (וכן נפסק) (בש"ך י"ד קכ"ג סק"ז). At this point we are no longer concerned with a non-Jew's involvement (י"ד קכ"ג). This is because the wine is no longer significant enough to be used for idol worship. Rav Moshe Feinstein (י"ד ח"ג סימן ל"א) requires the wine to be cooked at over 175 degrees, while the Tzehlemer Rav required over 190 degrees. Most reliable *hechsherim* require a temperature of over 180 degrees, so that it will start bubbling when cooked and lose volume.
5. ***Maga Akum***: If a non-Jew (even someone who does not worship idols such as most Christians and Muslims) or a non-*Shomer Shabbos* Jew pours the

uncooked wine, one is no longer able to drink it. This is a concern for people who wish to drink non-*mevushal* wine in a hotel that has non-Jewish waiters. We would need to be careful not to allow the waiter to pour the wine, as well as not leave the wine unattended. This is a common issue at Pesach programs and retreats. Merely touching the open bottle does not alter the kosher status of the wine (י"ד קכ"ד סעי' י"ח בהג"ה). We are not concerned with closed bottles (רמב"ם מאכ"א) (פ"י"ב ה"ד וכ"ה בש"ך יו"ד קכ"ה סק"ז).

6. **Shemittah:** During the *Shemittah* year (7th year of the cycle, the next one being 5789), grapes from *Eretz Yisroel* cannot be sold commercially. Even if the bottle of wine states that it was produced during the *Shemittah* year and is allowed anyway due to the "Heter Mechirah" (selling the land to a non-Jew), we do not recommend it.
7. **Terumos and Maasros:** Wine from *Eretz Yisroel* must have *terumos* and *maasros* taken, as with all produce from *Eretz Yisroel*.
8. **Vinegar:** Wine-based balsamic vinegar that may have been touched by a non-Jew while it was still wine cannot be used. (גמ' ע"ז כ"ט:)
9. **Wine-tasting events:** The *Darchei Teshuvah* (סימן ק"ח) (ס"ק צ"ד) says that we need to be careful not to even taste and spit out non-kosher wine. This of course includes wine-tasting events. In the U.S., the largest



kosher winery with wine tasting is the Herzog Winery, in Oxnard, California. This kosher winery produces over

250,000 cases a year. They are *mevashel* some of their non-*mevushal* wines in a small quantity in order to allow non-Jews to participate in their wine tasting room.

10. **Vaping (e-cigarettes):** The Raavad of the Eidah HaChareidis, HaGaon HaRav Moshe Sternbuch שליט"א, as well as other *Poskim* who have researched how vaping works, have come to the conclusion that many of the flavors used may be mixed with non-kosher grape juice among other non-kosher ingredients. Since vaping by definition is vapor placed in one's mouth, it is *אכילה* and must be kosher certified.

11. **Flavoring** (including natural or artificial flavoring)
This ingredient often contains non-kosher grape juice and must be reliably certified.

Due to these concerns, strict Kashrus supervision is required throughout all stages of the wine-manufacturing process until final bottling.

Wine Facts (for the year 5786/2026):

Currently, U.S. wine production is over 750 million gallons a year. California produces over 90% of that wine. That is why in California, one sees many vineyards from Central California to Napa Valley in the North. This is also why the largest distributor of kosher wines, the Herzog Winery, is located in California. Concord grapes are primarily grown in the East Coast of the U.S. In *Eretz Yisroel*, there are over 300 wineries, some producing award-winning wines. There are over 4,500 labels worldwide for kosher wine. There are thousands of non-*mevushal* wine labels that are reliably certified by the OU, Star-K, etc. Generally, when a wine is *mevushal*, it will clearly say so in Hebrew or English.

All OU Grape Juices are *mevushal*, as they are cooked generally at temperatures over 180 degrees, other than the 50.7 oz glass bottle. There are various brands of grape juice that are labeled clearly non-*mevushal*.

Scotch, Whiskey, Liqueurs, Beer, etc.



Whiskeys

Scotch or Irish whisky has been around for thousands of years. By using distillation, it was found that the alcohol would rise before the water since it has a lower boiling



point. This resulted in alcohol content going far beyond the 12 percent in common wines. Simple ingredients are usually used: Malted barley, dried malt, wheat, and distilled water is added. The last important process, aging, is done by putting the whisky into oak barrels to mature, usually for at least 3 years. Some brands add coloring after

maturation.

Although some companies still produce single malt whisky (e.g., **Glenlivet**), most blend from 15 to 50 different malts to achieve the flavor they desire. The malt is made from barley and later combined with a mostly tasteless grain alcohol base.

Whisky produced in the U.S. without added flavors is kosher without certification. However, if it is aged in non-kosher wine, port, or sherry casks, it should not be used.

Canadian Whisky: These whiskies allow a percentage of added non-kosher wine to the product and require a *hechsher*.

Kashrus concerns:

1. Blended whisky may have added a minute amount non-kosher alcohol, which would be *batel* (י"ד סע"ה (קל"ד סע"ה)).
2. Maturation in wooden wine casks that were used previously for non-kosher wine (these may improve the whisky taste due to having great tannic acid and wine taste in the wood). This method of aging is usually indicated on the label, saying, "Aged in Sherry or port casks." The *ta'am* of the wine may be *batel*, (אגרות משה י"ד ח"א סי' ס"ב-ס"ד). This is a subject of many different opinions in the *Poskim*. See the following sources for further discussion: מן אברהם סימן תנ"א סק"מ, שו"ע י"ד סי' קל"ז, נודע ביהודה תנינא נ"ח. Many *Poskim* are concerned that the wine casks are used for flavoring are *עבידא לטעמא*, requiring a good *hechsher*. If the label states, "Aged in Bourbon, Rum, or American Oak casks," it is fine.

Added non-kosher wine, as is common in Canadian whisky.

3. דבר דעביד לטעמא לא בטל — The halacha is that a flavoring usually is not *batel* even when it is only a small percentage of the product (י"ד סי' צ"ח סע"ח וש"ד) (שם סקכ"ט)
4. חמץ שעבר עליו הפסח — *Chometz* that was owned by a Jew during Pesach, including whisky that was owned or distributed by a Jew who did not sell his *Chometz* before Pesach, is forbidden to use forever. This *Chometz* food cannot be used even after Pesach (או"ח (תמ"ח סע"ג). There are numerous brands that are owned or distributed by a Jew and therefore are *Chometz* Sh'avar Alav Hapesach. A detailed list compiled by AKO (Association of Kashrus Organizations) can be found at www.crcweb.org.

Bourbon, by law, must be produced primarily from corn, and aged in new casks. Usually, there will not be an issue with the aging in casks. However, if the label states, "Aged in port casks," it does require *Hashgacha*.

Gin is neutral alcohol flavored with juniper berries. Gin does not require *Hashgacha* unless it says that it is aged in sherry or port casks, or if it is flavored.

Mezcal & Tequila

Mezcal, and its cousin tequila, are made by the following process: Agave plants which are about to flower (the terminal event in the life of the plant) are cut off at the



roots, their leaves removed, leaving a globular stem called a "cabeza" (Spanish for head). The cabeza is then baked, to convert the starches and polysaccharides (which build up in the stem in anticipation of flowering) into sugars. The cabeza is shredded, and the liquid extracted. This liquid is fermented and then distilled into mezcal. Commercial mezcal and tequila are generally distilled twice, to 110 proof,

then watered back down to 80 proof.

The difference between mezcal and tequila is the place in which it is made. Much like the wines of Bordeaux, tequila comes from the Tequila region of the state of Jalisco, Mexico. (Only one cultivar, the Azul (Spanish for blue) variety of *Agave Tequilana*, called blue maguey, is cultivated there.)

The distilled product from other species of Agave, or from outside the Tequila region, is generally called mezcal. Some are known by local names.

The moth larvae (*Tequila Giant Skipper moth*) which are put in some bottles of mezcal are natural parasites who feed on the rich stem and root tissues of Agave plants. Why is this misnamed "worm" added? It is marketing tool used to indicate the proof of the liquor. If the larva is in

good shape, it means that the percentage of alcohol is high enough to keep it preserved. However, if the booze has been watered down, the larva goes bad. Although most unflavored tequila is acceptable, those with



the worm inside, of course, are not.

Sake is Japanese rice wine made from rice, yeast, water, and Koji mold. Any added alcohol is from beets, potatoes, or molasses. Unflavored is kosher.

Liqueurs are generally made by adding flavoring to high proof distilled spirit. A liqueur can contain many ingredients of concern to the kosher consumer. The first ingredient to check is the alcohol base itself. This is sometimes grape alcohol from the surplus grape crop. Brandy comes directly by distilling wine, as well as Cognac (a region in France), and always requires a good *hechsher*. Another important concern is the flavoring of the liqueur. Chartreuse liqueur has over 130 herbs, peels, roots, and spices all contributing to its flavor. Most liqueurs fall into 4 main categories: a) fruit liqueur; b) citrus liqueur; c) herb liqueur; and d) bean and kernel liqueur.

In fruit brandy, for instance, **Crème de Cassis** is made near Dijon, France from black currants and grape brandy. Without proper supervision, this would not be kosher.

Kahlua from Mexico was very popular to serve at kosher events and was certified kosher by the OU at one time, and later by the KMD in Mexico. However, several years ago, the company introduced a number of non-kosher variations, and continued to use the same machinery for all of their production, making all Kahlua sold in Mexico or elsewhere not kosher.

Among the citrus liqueurs is **Cointreau**, which is a Triple-Sec Curacao. We see the complexity of these products: Cointreau is recommended in the original formula bearing KF from England, but is not kosher in the Noir run. **Grand Marnier**, from the Bordeaux wine region, has a champagne Cognac base, and is not kosher.

Tia Maria liqueur is an example of a bean and kernel liqueur. It is produced by the use of blue mountain coffee extract in Jamaican cane spirit. At this time, it is not kosher.

Drambuie, which in Gaelic means “Drink that satisfies,” is made from a base of single-malt scotch whiskey with added beaten honey and herbs. It is recommended only when bearing the MK from Manchester.

Since the essence of a liqueur is its flavor, many are shrouded in secrecy. **Benedictine**, for instance, is made by a company founded in 1863 in Normandy. Among its ingredients are: cinnamon, cardamom, bitter aloes, nutmeg, saffron, musk seeds, myrrh, angelica seeds, mace, and 17 other ingredients. The B&B run is made with non-kosher wine.

Rum is fine without a *hechsher* as long as it is not matured in wine casks and as long as it does not have an issue of חמץ שעבר עליו הפסח.

Vermouth is always wine-based, hence a good certification is always needed.

Vodka can be used without a *hechsher* when it is produced in the U.S. and not flavored. Vodka from France is frequently made from grapes, requiring a strong *Hashgacha*.

Beer

Beer has been around for over 4,000 years. Originally, beer was mostly made from dates when it was made by



the Egyptians. In Bavel, the tastes changed. The Gemara (*Pesachim* 107a) says that they had four sources of beer: barley, dates, figs, and berries. The Gemara (*Avodah Zarah* 31b) mentions how hops were healthy and used in beer making. In Poland and Germany 200 years ago, Jews were pivotal in developing and running the beer industry.

Bishul Akum

Fortunately, alcoholic drinks as well as beer are not subject to the restrictions of *Bishul Akum* (יו"ד סימן קי"ד ע"א). Beer is not considered עולה על שלחן מלכים and it is primarily viewed as being flavored water. The second reason covers most alcoholic beverages excluding wine.

For decades, unflavored beer was widely and correctly assumed to be inherently kosher worldwide. The classic brewing process — built on simple ingredients such as water, hops, barley, and yeast — was traditionally viewed as straightforward and unlikely to involve non-kosher additives. In 1516, Germany instituted the beer purity law, which allowed only these four ingredients. As a result, many in the kosher world relied on the general rule that standard beer did not need specific certification. Indeed, since about the year 1500, beer was primarily produced with barley, water, yeast, and hops. Clarifying the beer was often done in some countries by straining the beer through isinglass, which is like gelatin and comes from a non-kosher fish, the sturgeon. The Noda B'Yehuda

(*M.K. Yoreh Deah* 26) says that due to the isinglass being removed from the final production of the beer, the beer remains kosher. Today, other methods such as filtration and centrifugation are used for clarifying beer in the U.S. and many other countries.

However, the OU and other Kashrus agencies have determined that the assumption that all beer is kosher has changed, as indicated in the following letter, which represents the stance of the major Kashrus agencies:

OU Announces Major Policy Shift: All Beer Will Require Hashgachah Beginning January 2026

In a letter dated November 17, 2025, addressed to OU food-service proprietors and *mashgichim*, the Kashrus division explains that rapid changes in the beer industry have created serious halachic concerns. The rise of craft brewing, experimental flavors, specialty additives, and shared production equipment has blurred the once-clean lines of beer production.

Today, breweries frequently introduce fruit flavors, herb mixtures, spices, lactose, and even barrel-aging processes involving wine or spirits, many of which can compromise Kashrus. Even ostensibly “plain” beers may be produced on equipment shared with *treif* or be infused with post-fermentation additives not listed on labels.

After extensive research and consultation with other major Kashrus agencies, including Star-K and OK Kosher, the OU concluded that a stricter, more reliable approach is now necessary.

A few brands of recommended beers:

The following beers are found on the recommended list: Blue Moon, Corona, Carlsberg, Coors, Heineken, Keystone, Miller, Modelo, Samuel Adams, Stella Artois,

- Only beer with reliable kosher certification will be permitted at OU-certified establishments and at events under OU supervision.
- Craft beers must bear a kosher symbol or written confirmation of certification.
- Many national-brand beers that already operate under kosher oversight will remain acceptable, even if no symbol appears on the label.

A partial list of nearly 1,000 kosher-certified breweries is being circulated to *mashgichim* and food-service operators.

The OU notes that this move is being carried out jointly with Star-K, the OK, and several local *Hashgachos*, representing a broad Kashrus-industry consensus.

A comprehensive list of kosher alcoholic beverages can be found at:

- a. www.star-k.org
- b. www.crcweb.org
- c. www.oukosher.org

However, the Kashrus agencies agree that unflavored beer produced commercially remains kosher. Nevertheless, due to the possibility of confusing kosher beer with non-kosher microbrewery beer, the new policy was instituted of only allowing kosher-certified events to serve beer that is itself kosher-certified.

It is proper to only use beer from the lists below, which include almost all major beer brands.

Molson Coors, Jailbreak Brewing Co., Lakefront Brewery, Long Beach Beer Lab, Boston Beer Company, Toms River Brewing.

To sign up for our mailing list, please go to www.kosherquest.org and enter your email address, or contact us and we will add it.

cRc Kosher Liquor Guidelines:

	ACCEPTABLE (NOT CERTIFIED)	NEEDS HECHSHER
BAR ITEMS	Tabasco (with K)	Bitters, Maraschino Cherries, Juices, Mixers, Olives, Vermouth
BEER	Strongly recommended only with a <i>hechsher</i> , but if unavailable, unflavored beer is acceptable unless...	Flavored (including fruits and spices), b) contains lactose (or milk sugar), c) any company that makes non-kosher beer (beware of craft beer)
BRANDY/ COGNAC		All Varieties
BOURBON OR RYE	All Varieties unless...	Brands with <i>Chometz</i> issues (1792, Blanton's, Buffalo Trace, Eagle Rare, Colonel Taylor, Pappy van Winkle, Weller, etc.), Finished in wine casks — see Scotch
CANADIAN WHISKY	Crown Royal (unflavored only)	All Other Varieties
GIN	Standard (unflavored) unless...	made from grape or dairy products, b) Flavored (juniper berries and botanicals are fine)
HARD CIDER/ SELTZER		All Varieties
IRISH WHISKEY	See Scotch	See Scotch
JAPANESE WHISKY	Single Malt only, unless...	a) Blended Whisky, or b) Aged, Finished, or Matured in wine casks — see Scotch
LIQUEUR		All Varieties
RUM	Unflavored	Flavored or Spiced
SAKE	Unflavored (Junmai is preferable)	Flavored
SCOTCH	All Varieties unless...	Aged, Finished, or Matured in wine casks (Sherry, Port, Madeira, Oloroso, European Cask, Double/ Triple Oak, Bordeaux, Cognac, Pinot Noir, Pedro Ximénez)
TEQUILA	Blanco: Only if a) 100% Agave, and b) CRT-approved. Anejo, Reposado: Same as above, but advisable to have <i>hechsher</i>	Mezcal, Cristalino, Rosa
VODKA	Unflavored unless...	a) made from grape or dairy products, or b) Flavored
WINE		All Varieties (beware of <i>Shemittah</i> & <i>Heter Mechirah</i>). Must be <i>Mevushal</i> .



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