

TO-GO READY

The NvRA Alcohol To-Go Toolkit

Adopted September 2, 2026

MEMBER GUIDE



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The opportunity. The approval. Your first order.

THE OPPORTUNITY

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HOW WE GOT HERE.

Nevada restaurants learned during the pandemic that takeout, curbside pickup and delivery were no longer side channels. They had become part of how customers used restaurants. That shift lasted beyond the pandemic. By 2024, off-premises orders accounted for 30% of full-service restaurant customer traffic nationally, up from 19% in 2019.

When dining rooms were forced to close, Nevada temporarily allowed alcohol-to-go. That option helped restaurants keep serving customers and supporting jobs, while giving guests already ordering takeout a way to enjoy restaurant beverages responsibly at home. Nevada's temporary measure for restaurants ended in 2021. But since then, more than 30 states have adopted long-term or permanent alcohol-to-go programs, including states like Texas, New York, California and Florida.

When Nevada created a permanent alcohol-delivery framework in 2021, that authority was written only for retail liquor and grocery stores delivering alcohol in its original package. Restaurants were not given an equivalent permanent pathway for the beverages they prepared and served. **NvRA** pursued AB375 to address that gap.

Nevada did not have to invent the policy from scratch. Other states' experience showed that the details matter. Secure containers, age verification, responsible handoff, delivery controls and local oversight all provide ways to preserve convenience without abandoning responsible alcohol regulation.

NvRA approached AB375 from that premise. Public-safety concerns were not something to dismiss. They were the policy problem to solve.

That meant building the policy with the people who would have to make it work. Throughout the process, NvRA worked with restaurant operators, servers and bartenders, delivery platforms and drivers, law enforcement, police unions, DUI-prevention organizations, legislators, cities and counties. Those conversations shaped how alcohol could be prepared, packaged, sold, handed off, delivered and enforced. The goal was not simply to win permission for alcohol-to-go. It was to build a system that restaurants could actually operate and public-safety partners could support.

The final legislation reflected that work. Rather than creating automatic statewide permission, AB375 established a local-option framework. A city or county must authorize restaurant alcohol-to-go before restaurants in that jurisdiction may participate. The **City of Las Vegas** has now done so.

This guide begins where the legislation ends. It takes an operator from the first questions through approval, setup and the first sale, with practical instructions staff can use on every shift.

WHY NvRA ACTED

Restaurants needed an equivalent pathway to serve beverages with takeout and delivery meals.

WHAT CHANGED

AB375 gave local governments a lawful pathway to authorize restaurant alcohol-to-go.

WHAT THIS GUIDE DOES

TO-GO READY turns the rules and operating practices into a practical system for your restaurant.

MORE OF THE MEAL. MORE OPPORTUNITY.

Customers already choose your restaurant for takeout and delivery. Alcohol-to-go lets you offer the beverage that completes that meal: a signature cocktail, a familiar beer or wine chosen to pair with dinner.

For the business, the opportunity is an additional sale through a menu, kitchen and customer relationship you already have. It can help your restaurant compete for the full occasion, including guests who prefer to enjoy dinner at home.

CUSTOMER INTEREST IN ALCOHOL

7 IN 10

Adults who drink alcohol say they're more likely to choose a restaurant that serves it over a similar restaurant that doesn't.

62%

Of cocktail drinkers say they would include pre-made cocktails or mixed drinks with a takeout or delivery order.

64%

Of beer drinkers would like the option to include beer with a takeout or delivery order.

WHAT NVRA SECURED FOR YOUR BUSINESS

A permanent state-law pathway for local approval, allowing eligible restaurants to bring their beverage menus into takeout and delivery. National adoption supplied the model; AB375 addressed Nevada's restaurant gap; City implementation brings that opportunity to Las Vegas.

Source: National Restaurant Association, Off-Premises Restaurant Trends 2025, p. 38. Base: consumers age 21+ who drink wine, cocktails or beer at home or at a restaurant; beverage figures use the respective drinker group. These findings measure stated interest, not realized sales.

MORE OPPORTUNITY. STRONGER PUBLIC SAFETY.

AB375 connects restaurant opportunity with support for safer roads. After allowed administration costs, surcharge proceeds support Nevada's Ignition Interlock and DUI Reduction Program.

\$0.50

PER SERVING

For qualifying alcohol-to-go sales, including pickup and delivery. Count servings, even when several share one sealed container.

COUNT THE SERVINGS

Use your restaurant's menu, recipe or normal serving practice.

TWO COCKTAILS TO GO

One serving in each drink.

2 servings × \$0.50

\$1.00 surcharge

SEALED PITCHER / EXAMPLE

Your menu lists 4 servings.

4 servings × \$0.50

\$2.00 surcharge

WHO COLLECTS IT?

The restaurant collects the surcharge unless the delivery platform is the marketplace facilitator collecting sales or use tax for the sale. In that case, the platform collects it.

SHOW IT SEPARATELY ON THE RECEIPT

Add the surcharge after sales tax. See page 16 for filing instructions.

WHAT DID THE CITY PASS?

Restaurant alcohol-to-go, with City approval and a meal order.

ADD THE ENDORSEMENT

Qualifying restaurants can add alcohol-to-go permission to their existing City alcohol license.

OFFER PICKUP OR DELIVERY

Use approved onsite pickup, curbside or delivery service. Your service area and delivery arrangement must match the applicable rules.

SELL DRINKS WITH FOOD

The order must include a qualifying menu food item: an entrée, appetizer or dessert. A separate food item is not required for every to-go drink.

SEAL EACH DRINK

Use an original manufacturer-sealed container or a tamper-evident, securely capped or lidded container with an intact seal.

COMPLETE THE HANDOFF

Verify the age of the person placing the order. At pickup or delivery, verify the recipient is 21 or older before handoff. Keep the package sealed and record the required transaction and delivery details.

ONE FOOD ORDER CAN INCLUDE MULTIPLE DRINKS

Example: one appetizer and two to-go cocktails on the same ticket. Each cocktail is sealed separately. No one-food-item-per-drink rule.

CAN MY RESTAURANT DO THIS?

THE ONE QUESTION

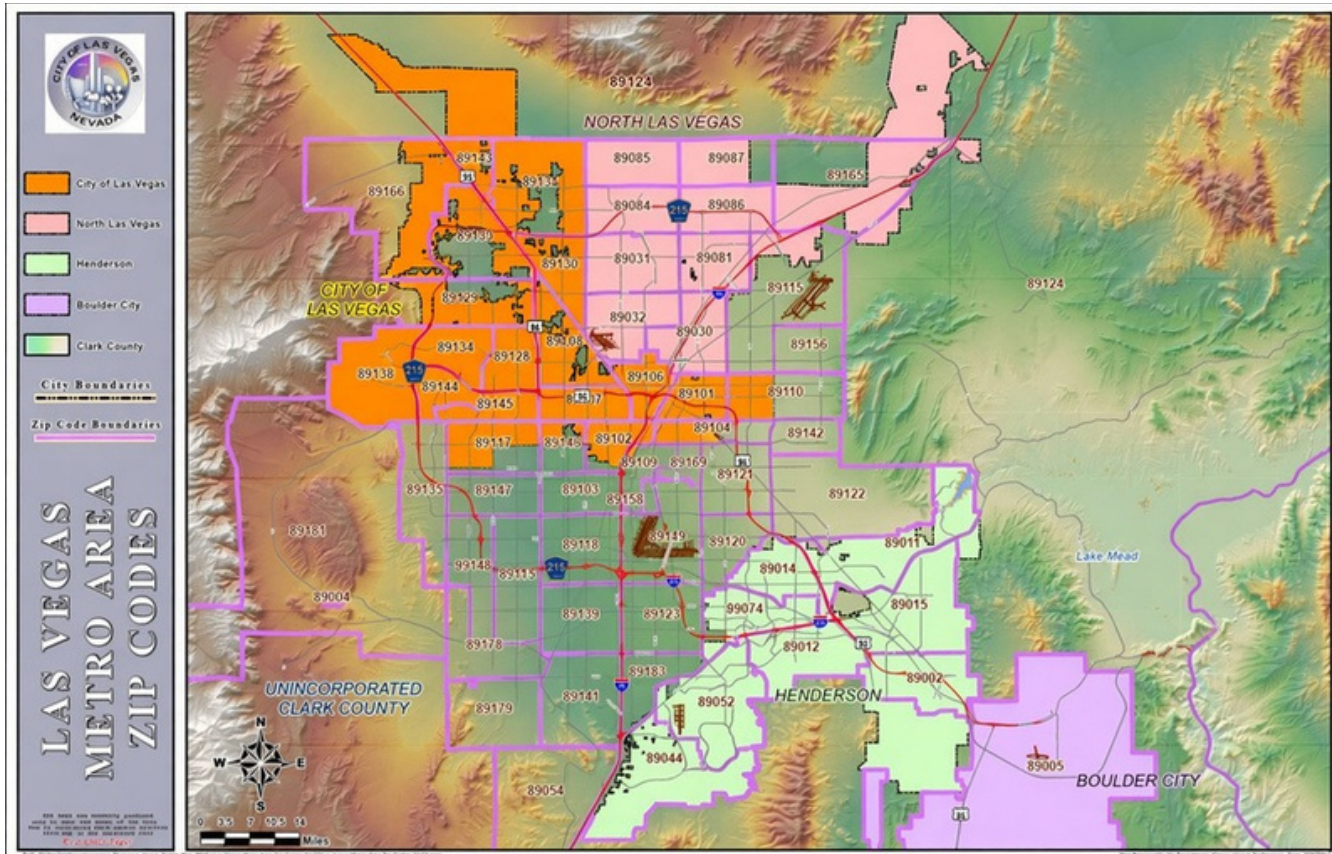
Are you a licensed restaurant inside City of Las Vegas limits with a City On-Premise Alcohol license?

YES This guide applies to your restaurant. Continue to page 07 to request the City endorsement.

NO This City of Las Vegas guide does not apply to that location. Follow the rules of the jurisdiction that licenses the restaurant.

FIND YOUR RESTAURANT ON THE MAP

Use the orange City of Las Vegas boundary. ZIP codes cross jurisdiction lines, so a Las Vegas mailing address or ZIP code does not by itself mean the restaurant is inside City limits.



CURRENTLY ONLINE

This edition covers City of Las Vegas only. Other jurisdictions require separate local authorization and will receive separate NvRA updates.

MORE JURISDICTIONS ARE EXPECTED

Stay tuned for updates and jurisdiction-specific TO-GO READY guides as additional local programs come online.

GET THE ENDORSEMENT

START HERE: BUSINESS LICENSING

702-229-6281

license@lasvegasnevada.gov

Ask for the restaurant alcohol-to-go endorsement application.

01

GET THE APPLICATION

Ask Business Licensing for the restaurant alcohol-to-go endorsement application. The endorsement fee is \$500 semi-annually.

02

COMPLETE THE CITY FORM

Complete the business license application and state that you will sell alcohol-to-go in connection with a meal. Complete the Alcohol Control & Security Plan and include the required photo example of your tamper-evident container with secure lid or cap.

03

SUBMIT YOUR MATERIALS

Return the application, completed plan, container photo and other requested materials. Make sure the required alcohol signs are posted. See page 10. Answer any City follow-up questions.

04

RECEIVE APPROVAL

Start sales after the City approves your endorsement. Walk staff through your procedures before opening.

THE PLAN IS A FORM TO FILL OUT. SEE THE NEXT PAGES.

ALCOHOL CONTROL & SECURITY PLAN


**DEPARTMENT OF COMMUNITY DEVELOPMENT
BUSINESS LICENSING DIVISION**

 495 S. Main St.
Las Vegas, NV 89101

OFFICIAL USE ONLY

ALCOHOL CONTROL DETAILS

Venue Age Restrictions? (Please select)	All Ages	Occupancy Limit:	80
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Days & Hours of Operation	SUN	MON	TUE	WED	THU	FRI	SAT
	11 am-9 pm	11 am-9 pm	11 am-9 pm	11 am-9 pm	11 am-9 pm	11 am-9 pm	11 am-9 pm

Describe how the business will prevent anyone under the age of 21 from bringing in or gaining access to alcoholic beverages. Also describe the procedure for checking identification, as well as which staff will be responsible for checking identification:

Assigned servers check ID before on-site alcohol service. The pickup employee checks the recipient's valid government-issued photo ID and confirms age 21 or older before releasing to-go alcohol. Alcohol stays behind the counter. No outside alcohol is allowed. Staff refer questionable IDs or attempted underage access to the manager.

SECURITY PLAN DETAILS

Describe how many security staff will be present while the business is open, and where they will be stationed:

Example: no dedicated guards during ordinary dining service. One manager is present each shift; the host monitors entry and the pickup employee monitors the counter. The manager handles incidents and calls emergency services when needed.

How will you be tracking and enforcing the occupancy limit?

The host tracks guests entering and leaving against the posted approved limit. The manager checks the count and pauses entry at capacity. Staff and other occupants are included in the total. Entrances, exits and aisles stay clear.

On the next page, you will be asked to provide us with a detailed alcohol control and security plan. Below is a list of some best practices that you may wish to incorporate into your plan:

- Security-related searches, including the use of metal detectors or wands, with searches based on the results from those devices.
- Limiting the types of items that can be brought into the establishment, including without limitation weapons, backpacks, bags, etc.
- Adequate security to manage lines of guests seeking entry.
- Minimum levels of security both inside and outside the establishment, at a ratio of security staff to guests that is proportionate with the size and operation of the establishment. Please provide a maximum ratio of security staff to guests.
- Security staff are trained in areas such as; use of force, de-escalation, and counter-terrorism.
- Involve LVMPD special events officers for occasions and events in which our department deems it important or necessary.
- Provide fully operational and adequate video surveillance; especially for entrance/exit areas, restroom entries, and the front of the establishment. Please provide a retention period for recorded footage, and if City employees or LVMPD officers will be granted access to this footage upon request.
- Provide for the presence of medical personnel for events with over one thousand guests.
- Provide for the vetting of independent hosts, special guest DJs, live acts, etc. through open sources.
- Establish, implement, and maintain written policies and procedures that seek to foster the public health, safety, morals, good order, and general welfare of the guests.
- Implement a program by which employees and others retained by the establishment have received copies of, and training in, the written policies and procedures described above.
- Ensure noise generated by the establishment cannot be heard beyond the property line.
- Unless otherwise permitted by the city, all activities will be conducted entirely inside the establishment, except for the following:
 - The checking of guests' identification
 - Valet parking activities
 - The sale of admission tickets for current or future events
- Each outdoor guest line will be on private property or on a public sidewalk. If on a public sidewalk, an outdoor guest line will:
 - Be parallel to and alongside the structure of the establishment;
 - Be maintained so that no more than two people are standing side by side;
 - Not restrict pedestrians moving along the sidewalk; and
 - Not obstruct the entrance to any other establishment that is open for business.

ALCOHOL CONTROL & SECURITY PLAN

Use this space to describe your detailed alcohol control and security plan. You may attach additional pages if necessary.

FICTIONAL RESTAURANT EXAMPLE - NOT AN APPROVED OR SIGNED PLAN

RESPONSIBILITY AND TRAINING

The manager supervises alcohol service. Before working independently, servers and pickup staff review these procedures and practice an ID check, refusal and order handoff. The manager records training and reviews changes with the team.

ALCOHOL ACCESS AND IDENTIFICATION

Alcohol and completed orders remain in staff-controlled areas. No self-service or outside alcohol is permitted. Servers check identification before on-site service. For telephone orders, staff ask whether the person placing the order is at least 21 and explain that the recipient's ID will be checked before handoff. At pickup, staff examine the recipient's valid government-issued photo ID, compare the photograph and date of birth, and confirm the recipient is at least 21. Staff refuse handoff if identification is unacceptable or the recipient appears intoxicated. The manager handles refusals and records incidents.

PREPARATION AND PICKUP

The employee checks the order for its required meal connection and prepares only beverages permitted by the restaurant's license and endorsement. Each drink is fully closed with a tamper-evident seal; openings are covered. The employee checks for leaks and damage, labels the package with the order identifier and stages it behind the counter with its food order. Staff match the package to the order, verify the recipient and hand over the intact package. No unattended pickup is offered. Staff remind recipients to keep drinks sealed during transport.

IN-HOUSE DELIVERY

Delivery by restaurant employees begins only after City authorization and staff training. Drivers are at least 21 years old. The manager limits deliveries to City of Las Vegas addresses, confirms deliveries originate during the restaurant's posted business hours and prevents delivery to parcels where nonrestricted gaming is conducted. Before departure, staff match the food and sealed drinks to the order. At the delivery address, the employee examines the recipient's acceptable government-issued identification, compares the photograph and date of birth, and confirms the recipient is at least 21. No unattended delivery is offered. The employee refuses handoff if identification is unacceptable, no person 21 or older is present, or the recipient appears intoxicated. The alcohol is retained and returned to the restaurant. Staff document the outcome.

THIRD-PARTY DELIVERY SERVICE

Third-party delivery begins only after the restaurant confirms the service holds the required City alcohol delivery support service license, has a written delivery agreement with the restaurant and uses drivers who are at least 21. At pickup, restaurant staff verify that the driver is assigned to the order, match the food and drinks to the order, and inspect each seal before releasing the packages. The licensed delivery service verifies the recipient's identification and age at the delivery address before handoff. No unattended delivery is permitted. Delivery is refused if identification is unacceptable, no person 21 or older is present, or the recipient appears intoxicated. Failed deliveries are returned to the restaurant and documented.

SECURITY, OCCUPANCY AND INCIDENTS

The host monitors entry and maintains the occupancy count. The manager pauses admission at the approved limit. Staff keep exits and aisles clear and address disturbances through the manager. Example equipment: cameras cover the entrance, pickup counter and alcohol storage; footage is retained for 30 days as an example business policy. Authorized requests for footage are handled by the manager. No entertainment events or outdoor service are included in this example.

RECORDS AND REVIEW

The manager keeps order details, handoff or delivery records, refusals, staff training and incident reports in access-controlled files. The manager confirms the applicable retention schedule before launch and checks that provider records can be retrieved. Only authorized staff may access customer information.



Signature

Nevada Restaurant Association

Printed Name

General Manager

Title

9/4/2026

Date

SEAL IT FOR THE TRIP HOME

Tamper-evident packaging shows whether a drink has been opened.

PACK EACH DRINK

Use an original manufacturer-sealed container, or a securely capped or lidded container with a tamper-evident seal. Close every opening, keep straws separate and check that the seal is intact at handoff.

DIFFERENT SEALS. THE SAME VISIBLE STANDARD.

These are examples, not a complete list. The seal must visibly change when the drink is opened.

ORIGINAL MANUFACTURER SEAL



The original factory closure stays intact until the customer opens it. Opening visibly breaks the seal.

SECURITY TAPE



Bridges the closure and shows tearing, damage or a visible message when opened. Use tamper-evident tape or labels.

SHRINK BAND



Fits tightly around the closure. Opening requires breaking or removing the band, leaving visible evidence.

BREAKAWAY CAP OR SEAL



First opening breaks connecting tabs or separates a security ring. The broken connection remains visible.

MORE WAYS TO SEAL IT

As takeout trends, creativity and packaging technology evolve, restaurants have more ways to present drinks to go. The format can change; the purpose of the seal stays the same: visible evidence of opening.

BEFORE EVERY HANDOFF

Closure secure. Every opening closed. Seal intact. No leaks.

If a seal is loose, broken or missing, hold the drink and repackage it before handoff.

FROM ORDER TO HANDOFF

Assign each task before the shift. Keep the food, drinks and order details connected.

01**CHECK THE ORDER**

Confirm the ticket includes a qualifying food item and that the age of the person placing the order was verified. Multiple drinks can share that food order. Check the service method.

02**PREPARE AND SEAL**

Make the drinks, close each container and inspect the seal. Match the packages to the order.

03**STAGE BEHIND THE COUNTER**

Keep alcohol in a staff-controlled area. Stage it with the matching food order so staff can release them together.

04 / CUSTOMER PICKUP

The pickup employee checks valid ID and confirms the recipient is 21 or older before handoff. Do not release alcohol to an intoxicated recipient.

04 / DELIVERY DRIVER

Match the driver to the order. The delivery workflow must include the recipient's ID check at the destination and an attended handoff.

05 COMPLETE THE RECORD

Record the handoff or delivery outcome. If ID cannot be verified or the handoff fails, retain the alcohol and follow the manager's refusal or return procedure.

THREE WAYS TO HAND IT OFF

Use the channels included in your approved operation.

PICKUP

At your staffed counter, the pickup employee verifies the recipient's ID and age before releasing the sealed order. Alcohol stays behind the counter.

CURBSIDE

At your authorized pickup area, the employee matches the customer and order, verifies the recipient's ID and age, then hands over the sealed package.

DELIVERY

At the delivery address, the delivery person verifies the recipient's ID and age. Use an attended handoff. The driver collecting the package at the restaurant is not the final recipient.

FAILED HANDOFF? FOLLOW YOUR REFUSAL / RETURN PROCEDURE.

The employee or driver retains the alcohol. The manager handles the resolution; the driver contacts dispatch for the return. Record the outcome against the order.

SET UP YOUR DELIVERY OPTIONS

Guests can order directly from your restaurant or through a delivery marketplace. Where they place the order and who delivers it are separate parts of the setup.

PICKUP ONLY? SKIP THIS PAGE.

1 / ENABLE YOUR ORDERING ROUTE

Direct orders may come through your telephone, website or app; marketplace orders may come through a delivery platform. If using a third-party delivery service, confirm it holds the required City alcohol delivery support service license, has a written agreement with your restaurant and uses drivers who are at least 21. Complete the provider's alcohol enrollment and identify each alcohol item. Make sure qualifying food is required with alcohol-to-go.

2 / CONFIRM THE DELIVERY AREA

Deliver only to addresses inside the City of Las Vegas. Deliveries must originate during your posted business hours. Do not deliver to any parcel where nonrestricted gaming is conducted. Configure these restrictions for direct orders and marketplace orders.

3 / KNOW THE HANDOFF

At the delivery address, the driver checks acceptable government-issued identification and confirms that the recipient is 21 or older. Do not leave alcohol unattended and do not deliver to a person who appears intoxicated. If no eligible recipient can accept the order, retain the alcohol and return it to the restaurant.

CHECK BOTH PARTS OF THE ORDER

Who takes the order? Who delivers it?

For direct and marketplace orders, document who verifies the orderer's age, screens the destination, performs the recipient ID check, handles a failed handoff and maintains the required records. Use the same approved procedures for every channel.

ONE ORDER. ONE COMPLETE RECORD.

Use existing POS and provider records when they contain the needed information. Add only missing fields.

FICTIONAL EXAMPLE / TG-1042

**September 14, 2026 / purchase 6:00 p.m. / pickup
6:15 p.m. One appetizer + two sealed house
cocktails**

Purchaser and recipient: Alex Example

**ID: valid driver's license; DOB 05/10/1990; age
check passed Handoff employee: Jordan Sample /
completed**

Linked files: itemized receipt + handoff entry

REQUIRED RECORD FIELDS

Restaurant name and address; itemized order; purchaser name and address; recipient name, address and date of birth; delivery address; purchase and delivery dates and times; type of identification used for the purchaser and recipient; recipient signature or other identity verification; delivery-person signature; and, when a third-party service is used, the provider's name and address.

RETRIEVE IT AND KEEP ACCESS

Search by order number. Export a practice receipt and matching delivery record. Give the manager controlled access. Export records before changing providers or closing an account.

RETENTION

Keep delivery orders, delivery logs, receipts and journals for at least four years after creation. Keep surcharge records for at least four years after the later of the applicable return due date or the date the return was filed. Longer retention applies when a required return is not filed or a legal hold applies.

FILE AND PAY THE SURCHARGE

THE DEADLINE

20TH DAY

File the surcharge return and submit payment by the 20th day of the month following the applicable reporting period.

1

USE YOUR EXISTING REPORTING PERIOD

Use the same monthly, quarterly or other reporting period assigned to your restaurant for Nevada sales and use tax.

2

FILE ELECTRONICALLY

Submit the surcharge return through the Nevada Department of Taxation's online portal.

3

FILE IT WITH YOUR SALES TAX RETURN

Submit the surcharge return at the same time you file the sales and use tax return for that reporting period.

4

USE THE SEPARATE SURCHARGE FORM

Taxation will prescribe a separate form for reporting the number of qualifying sales and the total surcharge collected.

DEPARTMENT OF TAXATION

MyNevadaTax: mynvtax.nv.gov | 866-962-3707

Follow Nevada Department of Taxation filing instructions for the surcharge return.

BEFORE YOUR FIRST ORDER

Manager checklist • mark delivery N/A if pickup only.

APPROVAL / pages 6–10

- ☐ Endorsement approved; completed control plan and required container photo submitted.

SIGNS / page 10

- ☐ Required City alcohol notices posted at each applicable entrance and sale counter.

FOOD + DRINKS / page 5

- ☐ Permitted drinks and qualifying food configured together.

PACKAGING / page 11

- ☐ Secure closure, intact seal and leak check completed.

STAFF / pages 12–14

- ☐ Orderer-age verification, recipient ID check, refusal and return procedures rehearsed.

DELIVERY / page 14

- ☐ City-only delivery area, nonrestricted-gaming block, 21+ drivers, handoff and return process configured. N/A if delivery is not offered.

RECORDS / page 15

- ☐ Manager retrieved a complete practice order and confirmed required records can be retained.

SURCHARGE / pages 4 and 16

- ☐ POS charges 50¢ per serving, including multiple servings in one container; collector and filing responsibility documented.

Manager: _____

Launch date: _____

GET THE RIGHT HELP QUICKLY

CITY BUSINESS LICENSING

Endorsement, application and control plan.

702-229-6281 / license@lasvegasnevada.gov

NEVADA DEPARTMENT OF TAXATION

Surcharge activation, registration, return and payments.

866-962-3707 / tax.nv.gov

My Nevada Tax: mynvtax.nv.gov

NvRA MEMBER SUPPORT

Help using this guide and routing your question.

702-878-2313 / info@nvrestaurants.com

nvrestaurants.com

POS / DELIVERY ACCOUNT SUPPORT

Use your account's support channel. Include your restaurant location, account identifier and the specific setup issue.

For account questions: include your restaurant name and license number. For transaction questions: include the order number and receipt.

MORE TO BRING TO THE TABLE.



New ways to serve your guests.

New opportunities for your restaurant.



FROM ADVOCACY TO YOUR NEXT ORDER.

TO-GO READY

Practical support for the people who run restaurants.



NEVADA
RESTAURANT ASSOCIATION

A NEVADA RESTAURANT ASSOCIATION MEMBER RESOURCE